

## # 34 Barley Wine

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **35**
- SRM **12.3**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

### Fermentables

| Type           | Name                              | Amount         | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt              | 3 kg (43.5%)   | 80 %  | 5   |
| Grain          | Strzegom Monachijski typ I        | 2 kg (29%)     | 79 %  | 16  |
| Grain          | Biscuit Malt                      | 0.5 kg (7.2%)  | 79 %  | 45  |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.4 kg (20.3%) | 80 %  | 35  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | lunga                 | 36 g   | 60 min | 10 %       |
| Boil                | Saaz (Czech Republic) | 20 g   | 20 min | 3.4 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 1 min  | 3.4 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Liquid | 250 ml | Fermentum Mobile |