

# Barley wine

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- Gravity **27 BLG**
- ABV ---
- IBU **77**
- SRM **16.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (95.2%)	79 %	6
Grain	Caramel/Crystal Malt - 40L	0.5 kg (4.8%)	74 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	14.3 %
Aroma (end of boil)	Admiral	25 g	20 min	14.3 %
Boil	East Kent Goldings	25 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	25 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis