

# Barley Wine

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- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **140**
- SRM **21.4**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	7 kg (64.8%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.3 kg (2.8%)	75 %	30
Grain	Caramel Aromatic 180EBC	1 kg (9.3%)	75 %	175
Grain	Biscuit Malt	1.5 kg (13.9%)	79 %	45
Grain	Dekstrynowy	1 kg (9.3%)	79 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	75 g	60 min	14.3 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis