

# BARLEY WINE

- Gravity **24 BLG**
- ABV **11 %**
- IBU **61**
- SRM **12.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.92 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.6 kg (87.4%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (3.3%)	75 %	150
Grain	Karmelowy Czerwony	0.6 kg (7.9%)	75 %	60
Grain	Strzegom Wiedeński	0.1 kg (1.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	10.5 %
Boil	Fuggles	50 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	280 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	MECH IRL	5 g	Boil	10 min
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