

# Barley Wine 40

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **66**
- SRM **15.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (71.7%)	80 %	5
Grain	Carared	0.45 kg (4%)	75 %	39
Grain	Special B Malt	0.5 kg (4.5%)	65.2 %	315
Grain	Vienna Malt	1.5 kg (13.5%)	78 %	8
Sugar	Cane (Beet) Sugar	0.5 kg (4.5%)	100 %	0
Grain	Acid Malt	0.2 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	90 min	11.3 %
Boil	Magnat	50 g	90 min	9.8 %
Boil	East Kent Goldings	30 g	30 min	5.8 %
Boil	East Kent Goldings	30 g	15 min	5.8 %
Boil	East Kent Goldings	40 g	5 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	400 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	100 g	Secondary	21 day(s)