

# Barley Wine

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **52**
- SRM **13.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (48.5%)	80 %	7
Grain	Strzegom Wiedeński	1.5 kg (29.1%)	79 %	10
Grain	Żytmi	0.5 kg (9.7%)	85 %	8
Grain	Melanoiden Malt	0.2 kg (3.9%)	80 %	39
Grain	Special W	0.15 kg (2.9%)	--- %	300
Grain	Biscuit Malt	0.3 kg (5.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Challenger	20 g	60 min	7 %