

# BARLEY WINE

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **50**
- SRM **23.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (81.1%)	85 %	7
Grain	Monachijski	0.6 kg (10.8%)	80 %	16
Grain	Special B Castle	0.25 kg (4.5%)	70 %	350
Grain	Caraaroma	0.2 kg (3.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	80 g	90 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	300 ml	---