

# Brett Barley Wine

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **44**
- SRM **27.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **34.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (68.6%)	80 %	5
Grain	Special B Castle	0.5 kg (5.7%)	70 %	350
Grain	Golden Ale	1.5 kg (17.1%)	80 %	14
Grain	Weyermann Specjal W	0.15 kg (1.7%)	68 %	300
Grain	Caramel Aromatic	0.6 kg (6.9%)	75 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	90 min	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	FM
Beersel brett	Ale	Liquid	1000 ml	---