

# My name is Brett. Barry Brett

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **42**
- SRM **11.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (90.9%)	85 %	7
Grain	Caramunich® typ I	0.5 kg (9.1%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	8 %
Boil	Target	20 g	40 min	8 %
Boil	Target	10 g	20 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar
WLP645 - Brettanomyces clausenii	Ale	Liquid	100 ml	White Labs