

# Rum barrell aged Barley Wine

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU ---
- SRM **6.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount      | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 9 kg (100%) | 80 %  | 6   |