

## #15 Brett Barley Wine

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **53**
- SRM **12.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.8 kg (51.6%) | 80 %   | 5   |
| Grain | Viking Pilsner malt  | 2.2 kg (23.7%) | 82 %   | 4   |
| Grain | Aromatic Malt        | 0.5 kg (5.4%)  | 78 %   | 51  |
| Grain | Special B Malt       | 0.3 kg (3.2%)  | 65.2 % | 315 |
| Grain | Pszeniczny           | 1 kg (10.8%)   | 85 %   | 4   |
| Sugar | cukier kandyzowany   | 0.5 kg (5.4%)  | 100 %  | --- |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Northdown | 40 g   | 60 min | 8.2 %      |
| Boil                | Target    | 30 g   | 60 min | 10.5 %     |
| Boil                | Bramling  | 30 g   | 20 min | 6 %        |
| Aroma (end of boil) | Target    | 70 g   | 0 min  | 10.5 %     |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Amalgamation brett super blend | Ale  | Slant | 150 ml | ---        |