

# Barley Wine

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **45**
- SRM **8.7**
- 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 **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

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

## Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Pilzneński           | 9 kg (90%) | 81 %  | 4   |
| Grain | Abbey Malt Weyermann | 1 kg (10%) | 75 %  | 45  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 5 min  | 4.5 %      |
| Boil    | Iunga   | 50 g   | 60 min | 12.5 %     |