

## #025 Barley Wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **40**
- SRM **15.2**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **34.2 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Simpsons - Maris Otter | 1 kg (8.8%)    | 81 %   | 6   |
| Grain | Viking Pale Ale malt   | 7.5 kg (65.8%) | 80 %   | 5   |
| Grain | Płatki owsiane         | 0.8 kg (7%)    | 60 %   | 3   |
| Grain | Weyermann - Carapils   | 0.9 kg (7.9%)  | 78 %   | 4   |
| Grain | Strzegom Karmel 150    | 0.5 kg (4.4%)  | 75 %   | 150 |
| Grain | Weyermann - Carawheat  | 0.2 kg (1.8%)  | 77 %   | 120 |
| Grain | Special B Malt         | 0.2 kg (1.8%)  | 65.2 % | 315 |
| Grain | Biscuit Malt           | 0.3 kg (2.6%)  | 79 %   | 45  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 60 g   | 90 min | 7.6 %      |
| Boil    | East Kent Goldings | 50 g   | 20 min | 5 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                 |     |       |        |             |
|---------------------------------|-----|-------|--------|-------------|
| Wyeast - 1318<br>London Ale III | Ale | Slant | 500 ml | Wyeast Labs |
|---------------------------------|-----|-------|--------|-------------|

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | whirfloc T | 1 g    | Boil    | 15 min |