

#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	---