

178 CBW

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **34**
- SRM **14.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6.4 kg (77.1%)	81 %	6
Grain	Melanoiden Malt	0.9 kg (10.8%)	80 %	39
Grain	Weyermann - Carafa II	0.1 kg (1.2%)	70 %	1100
Sugar	barbados	0.9 kg (10.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	60 g	90 min	6.5 %
Aroma (end of boil)	East Kent Goldings	60 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	10 ml	White Labs