

# Barley wine

---

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **84**
- SRM **17.3**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (81.6%)	81 %	6
Grain	Biscuit Malt	0.25 kg (5.1%)	79 %	45
Grain	Special B Castle	0.25 kg (5.1%)	70 %	350
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	30 g	---