

# Barley Wine

---

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **61**
- SRM **14**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **41.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (40%)	80 %	4
Grain	Viking Pale Ale malt	10 kg (50%)	80 %	5
Grain	Weyermann Caramunich 3	1 kg (5%)	76 %	150
Grain	Simpsons - Caramalt Light	1 kg (5%)	76 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %
Boil	Simcoe	50 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	300 ml	Fermentum Mobile