

Barley Wine 40

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **66**
- SRM **15.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 8 kg (71.7%) | 80 % | 5 |
| Grain | Carared | 0.45 kg (4%) | 75 % | 39 |
| Grain | Special B Malt | 0.5 kg (4.5%) | 65.2 % | 315 |
| Grain | Vienna Malt | 1.5 kg (13.5%) | 78 % | 8 |
| Sugar | Cane (Beet) Sugar | 0.5 kg (4.5%) | 100 % | 0 |
| Grain | Acid Malt | 0.2 kg (1.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Simcoe | 30 g | 90 min | 11.3 % |
| Boil | Magnat | 50 g | 90 min | 9.8 % |
| Boil | East Kent Goldings | 30 g | 30 min | 5.8 % |
| Boil | East Kent Goldings | 30 g | 15 min | 5.8 % |
| Boil | East Kent Goldings | 40 g | 5 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 400 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | Płatki dębowe | 100 g | Secondary | 21 day(s) |