

Barley Wine

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **43**
- SRM **21.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **30 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (61.3%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2.5 kg (30.7%) | 83 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (4.9%) | 75 % | 30 |
| Grain | carafa | 0.25 kg (3.1%) | 68 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 80 min | 4.1 % |
| Boil | Fuggles | 50 g | 80 min | 4.3 % |
| Boil | East Kent Goldings | 20 g | 10 min | 4.1 % |
| Boil | Fuggles | 20 g | 10 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |