

# Brett Barley Wine

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **44**
- SRM **27.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **34.1 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (68.6%)   | 80 %  | 5   |
| Grain | Special B Castle     | 0.5 kg (5.7%)  | 70 %  | 350 |
| Grain | Golden Ale           | 1.5 kg (17.1%) | 80 %  | 14  |
| Grain | Weyermann Spezial W  | 0.15 kg (1.7%) | 68 %  | 300 |
| Grain | Caramel Aromatic     | 0.6 kg (6.9%)  | 75 %  | 180 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Summit | 30 g   | 90 min | 15.8 %     |

## Yeasts

| Name            | Type | Form   | Amount  | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale  | Liquid | 1000 ml | FM         |
| Beersel brett   | Ale  | Liquid | 1000 ml | ---        |