

Barley Wine 25BLG #1

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **90**
- SRM **20**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **7 liter(s)**

Mash information

- Mash efficiency **46 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.3 liter(s)** of **76C** water or to achieve **7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (69.6%)	80 %	5
Grain	Monachijski	0.66 kg (16.7%)	80 %	16
Grain	cookie	0.22 kg (5.6%)	75 %	45
Grain	Karmel	0.26 kg (6.6%)	75 %	60
Grain	Strzegom Czekoladowy jasny	0.05 kg (1.3%)	68 %	400
Grain	Black	0.01 kg (0.3%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	11 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	9.17 g	30 min	15.5 %
Boil	Amarillo	11 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	58.74 ml	Wyeast Labs