

# BARLEY WINE

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **50**
- SRM **11.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **33.1 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	8.5 kg (89.9%)	83 %	6
Grain	Viking Munich Malt	0.6 kg (6.3%)	78 %	18
Grain	Fawcett - Crystal	0.25 kg (2.6%)	70 %	160
Grain	Special B Malt	0.1 kg (1.1%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	65 g	60 min	7.4 %
Boil	Fuggles	50 g	30 min	5.2 %
Boil	East Kent Goldings	25 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	10 min

Water Agent	Gips Piwowarski	5 g	Mash	60 min
Water Agent	Chlorek Wapnia	4 g	Mash	60 min