

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 |