

# Barley Wine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **63**
- SRM **13**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6.1 kg (95.3%)	81 %	6
Grain	Weyermann - Caraamber	0.15 kg (2.3%)	75 %	65
Grain	Simpsons - Crystal Extra Dark	0.15 kg (2.3%)	74 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11 %
Boil	East Kent Goldings	30 g	30 min	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.67 g	Safale

## Notes

- Bazowane na <https://beerandbrewing.com/old-fussypants-recipe/>  
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