

Barley Wine

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **36**
- SRM **12.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|-----------------|-------|-----|
| Grain | Maris Otter Pale | 5 kg (57%) | 81 % | 6 |
| Liquid Extract | Liquid Extract (LME) - Pale | 3 kg (34.2%) | 78 % | 8 |
| Grain | Caramel/Crystal Malt - 60L | 0.5 kg (5.7%) | 74 % | 160 |
| Grain | CaraMunich - 60L | 0.275 kg (3.1%) | 75 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Horizon | 30 g | 60 min | 12.9 % |
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 18 g | 20 min | 4.5 % |
| Aroma (end of boil) | East Kent Goldings | 16 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|---------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Liquid | 2000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | irish moss | 5 g | Boil | 7 min |

Notes

- used yeast thicket after bitter (wlp 007)
Set up 28l, 22.5 brix (21.6 blg), boil time 90 min
20L after cool down
added 2l of recovered yeast (21.8 brix = 21 blg)

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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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