

# Barleywine

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **52**
- SRM **27.3**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (80%)	80 %	7
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Grain	Special B Malt	0.5 kg (6.7%)	65.2 %	315
Grain	Caramel/Crystal Malt - 120L	0.5 kg (6.7%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	10.5 %
Boil	Challenger	20 g	15 min	7 %
Boil	Fuggles	15 g	15 min	4.5 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Boil	Challenger	20 g	5 min	7 %
Boil	Fuggles	15 g	5 min	4.5 %
Boil	East Kent Goldings	15 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Slant	120 ml	Fermentis
--------------	-----	-------	--------	-----------