

BW

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **106**
- SRM **16.6**
- Style **American 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 **8 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **70C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 8 kg (82.5%) | 81 % | 6 |
| Grain | Pszeniczny | 1.5 kg (15.5%) | 85 % | 4 |
| Grain | Chocolate Malt (UK) | 0.2 kg (2.1%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Chinook | 70 g | 90 min | 13 % |
| Boil | Centennial | 50 g | 15 min | 10.5 % |
| Boil | Centennial | 50 g | 5 min | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 0 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Slant | 300 ml | White Labs |