

Jopen

- Gravity **46.3 BLG**
- ABV ---
- IBU **29**
- SRM **14.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **10 %**
- Size with trub loss **4.8 liter(s)**
- Boil time **240 min**
- Evaporation rate **20 %/h**
- Boil size **9.4 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

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

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **9.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka PolishHops | 30 g | 60 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|-------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Slant | 50 ml | White Labs |
| Wyeast - Brettanomyces bruxellensis | Ale | Slant | 50 ml | Wyeast Labs |