

UK BarleyWine

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **60**
- SRM **17**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.7 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **33.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 9 kg (80%) | 80 % | 5 |
| Grain | Pszeniczny Ciemny | 1 kg (8.9%) | 80 % | 15 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (1.8%) | 75 % | 150 |
| Grain | Weyermann - Caraamber | 0.25 kg (2.2%) | 75 % | 65 |
| Grain | Caraaroma | 0.2 kg (1.8%) | 78 % | 400 |
| Grain | Cookie | 0.2 kg (1.8%) | 75 % | 50 |
| Grain | Red Active | 0.2 kg (1.8%) | 75 % | 35 |
| Grain | SpecialW | 0.2 kg (1.8%) | 75 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 150 g | 60 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |