

Mr. Barley Wine

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **106**
- SRM **19.9**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **100 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **20 min** at **75C**
- Sparge using **0.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (11.3%)	79 %	22
Grain	Fawcett - Crystal	0.3 kg (4.8%)	70 %	160
Grain	Special B Malt	0.2 kg (3.2%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	70 g	60 min	11 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---