

#025 Barley Wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **40**
- SRM **15.2**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1 kg (8.8%)	81 %	6
Grain	Viking Pale Ale malt	7.5 kg (65.8%)	80 %	5
Grain	Płatki owsiane	0.8 kg (7%)	60 %	3
Grain	Weyermann - Carapils	0.9 kg (7.9%)	78 %	4
Grain	Strzegom Karmel 150	0.5 kg (4.4%)	75 %	150
Grain	Weyermann - Carawheat	0.2 kg (1.8%)	77 %	120
Grain	Special B Malt	0.2 kg (1.8%)	65.2 %	315
Grain	Biscuit Malt	0.3 kg (2.6%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	90 min	7.6 %
Boil	East Kent Goldings	50 g	20 min	5 %

Yeasts

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

Wyeast - 1318 London Ale III	Ale	Slant	500 ml	Wyeast Labs
---------------------------------	-----	-------	--------	-------------

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1 g	Boil	15 min