

## #110 Brett English Barley Wine

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **52**
- SRM **10.1**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	5 kg (58.8%)	80 %	5
Grain	Wiedeński Weyermann	2 kg (23.5%)	79 %	10
Grain	Monachijski Weyermann	1 kg (11.8%)	80 %	16
Grain	Abbey Malt Weyermann	0.5 kg (5.9%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7.4 %
Boil	Challenger	50 g	20 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale
Wyeast - Brettanomyces bruxellensis	Ale	Liquid	100 ml	Wyeast Labs