

Barley wine

- Gravity **25.3 BLG**
- ABV ---
- IBU **112**
- SRM **10.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **360 min**
- Evaporation rate **10 %/h**
- Boil size **36.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **34 liter(s)**

Steps

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

Mash step by step

- Heat up **24 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (95.2%) | 80 % | 5 |
| Sugar | Brown Sugar, Dark | 0.5 kg (4.8%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 100 g | 60 min | 15.5 % |
| Whirlpool | Nelson Sauvín | 50 g | 10 min | 11 % |
| Whirlpool | Citra | 50 g | 10 min | 12 % |
| Whirlpool | Cascade | 50 g | 10 min | 6 % |
| Whirlpool | Amarillo | 50 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 400 ml | Wyeast Labs |