

Barley wine

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **84**
- SRM **17.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4 kg (81.6%) | 81 % | 6 |
| Grain | Biscuit Malt | 0.25 kg (5.1%) | 79 % | 45 |
| Grain | Special B Castle | 0.25 kg (5.1%) | 70 % | 350 |
| Grain | Oats, Flaked | 0.4 kg (8.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 30 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 30 g | --- |