

# Barley Wine 25blg TB

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **129**
- SRM **17.9**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **14.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Viking Munich Malt	2 kg (25%)	78 %	18
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	299
Grain	Viking Cookie	0.5 kg (6.3%)	70 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Denali	50 g	5 min	14 %
Boil	Citra	50 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---