

# Barley Wine

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **36**
- SRM **12.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale	5 kg (57%)	81 %	6
Liquid Extract	Liquid Extract (LME) - Pale	3 kg (34.2%)	78 %	8
Grain	Caramel/Crystal Malt - 60L	0.5 kg (5.7%)	74 %	160
Grain	CaraMunich - 60L	0.275 kg (3.1%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	30 g	60 min	12.9 %
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	East Kent Goldings	18 g	20 min	4.5 %
Aroma (end of boil)	East Kent Goldings	16 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	2000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	5 g	Boil	7 min

## Notes

- used yeast thicket after bitter (wlp 007)  
Set up 28l, 22.5 brix (21.6 blg), boil time 90 min  
20L after cool down  
added 2l of recovered yeast (21.8 brix = 21 blg)

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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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