

Brett Barley Wine 25BLG

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **57**
- SRM **17.2**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **7 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **36.7 liter(s)**

Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **20 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (63.3%)	80 %	5
Grain	Pszeniczny	1.7 kg (14.3%)	85 %	4
Grain	Strzegom Karmel 150	1 kg (8.4%)	75 %	150
Grain	Pszenica niesłodowana	1.5 kg (12.7%)	75 %	3
Grain	Strzegom Karmel 600	0.15 kg (1.3%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	100 g	50 min	9 %
Boil	Fuggles	50 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bretanomyces bruxellensis	Ale	Slant	400 ml	BIOWAR