

Brett Barley Wine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **44**
- SRM **27.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **34.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (68.6%) | 80 % | 5 |
| Grain | Special B Castle | 0.5 kg (5.7%) | 70 % | 350 |
| Grain | Golden Ale | 1.5 kg (17.1%) | 80 % | 14 |
| Grain | Weyermann Spezial W | 0.15 kg (1.7%) | 68 % | 300 |
| Grain | Caramel Aromatic | 0.6 kg (6.9%) | 75 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Summit | 30 g | 90 min | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | FM |
| Beersel brett | Ale | Liquid | 1000 ml | --- |