

## BW

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **78**
- SRM **11.4**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **38.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 2 Row Brewers Malt	11 kg (85.9%)	80.5 %	4
Grain	Munich Malt	0.5 kg (3.9%)	80 %	18
Grain	Caramel/Crystal Malt - 20L	0.5 kg (3.9%)	75 %	39
Grain	Caramel/Crystal Malt - 80L	0.3 kg (2.3%)	74 %	158
Grain	Amber Malt	0.25 kg (2%)	75 %	43
Grain	Briess - Victory Malt	0.25 kg (2%)	75 %	55

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	28 g	0 min	8.1 %
Boil	Galena	70 g	70 min	12.4 %
Boil	Cascade	28 g	45 min	8.1 %
Boil	Galena	30 g	15 min	12.4 %
Boil	Cascade	28 g	15 min	8.1 %
Boil	Cascade	50 g	1 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Premium Genuine Brewers Yeast	Ale	Dry	12 g	Heart of Eangland Design a Brew

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gypsum	5 g	Mash	0 min
Other	yeast nutrient	10 g	Boil	15 min