

Classic Barley Wine

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **42**
- SRM **12.8**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	9.5 kg (95%)	81 %	6
Grain	Strzegom Karmel 150	0.3 kg (3%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (2%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	60 min	5.1 %
Boil	East Kent Goldings	60 g	30 min	5.1 %
Boil	East Kent Goldings	40 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	400 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirfloc T	1.25 g	Boil	15 min
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