

#025 Barley Wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **40**
- SRM **15.2**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Simpsons - Maris Otter | 1 kg (8.8%) | 81 % | 6 |
| Grain | Viking Pale Ale malt | 7.5 kg (65.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (7%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.9 kg (7.9%) | 78 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (4.4%) | 75 % | 150 |
| Grain | Weyermann - Carawheat | 0.2 kg (1.8%) | 77 % | 120 |
| Grain | Special B Malt | 0.2 kg (1.8%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.3 kg (2.6%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 60 g | 90 min | 7.6 % |
| Boil | East Kent Goldings | 50 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Slant | 500 ml | Wyeast Labs |
|---------------------------------|-----|-------|--------|-------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirfloc T | 1 g | Boil | 15 min |