

## # 34 Barley Wine

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **35**
- SRM **12.3**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (43.5%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (29%)	79 %	16
Grain	Biscuit Malt	0.5 kg (7.2%)	79 %	45
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.4 kg (20.3%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	36 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.4 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	1 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	250 ml	Fermentum Mobile