

Barley Wine 25BLG #1

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **90**
- SRM **20**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **7 liter(s)**

Mash information

- Mash efficiency **46 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.3 liter(s)** of **76C** water or to achieve **7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.75 kg (69.6%) | 80 % | 5 |
| Grain | Monachijski | 0.66 kg (16.7%) | 80 % | 16 |
| Grain | cookie | 0.22 kg (5.6%) | 75 % | 45 |
| Grain | Karmel | 0.26 kg (6.6%) | 75 % | 60 |
| Grain | Strzegom Czekoladowy jasny | 0.05 kg (1.3%) | 68 % | 400 |
| Grain | Black | 0.01 kg (0.3%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 11 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 9.17 g | 30 min | 15.5 % |
| Boil | Amarillo | 11 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|----------|-------------|
| Wyeast - London Ale III | Ale | Slant | 58.74 ml | Wyeast Labs |