

Barley Wine

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **65**
- SRM **16.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.3 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.7 kg (86.1%)	80 %	5
Grain	Biscuit Malt	0.7 kg (6.9%)	79 %	45
Grain	Strzegom Karmel 300	0.1 kg (1%)	70 %	299
Grain	Caramel/Crystal Malt - 30L	0.5 kg (5%)	75 %	59
Grain	Strzegom Karmel 600	0.1 kg (1%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.1 %
Aroma (end of boil)	Fuggles	30 g	10 min	4.5 %
Boil	Target	30 g	60 min	10.5 %
Boil	Magnum	25 g	60 min	13.5 %