

# Barley Wine

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **43**
- SRM **21.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **30 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.3%)	80 %	5
Grain	Viking Wheat Malt	2.5 kg (30.7%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.4 kg (4.9%)	75 %	30
Grain	carafa	0.25 kg (3.1%)	68 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	80 min	4.1 %
Boil	Fuggles	50 g	80 min	4.3 %
Boil	East Kent Goldings	20 g	10 min	4.1 %
Boil	Fuggles	20 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---