

barley wine

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **29**
- SRM **21.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **63 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (64.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.8%)	85 %	4
Grain	Fawcett - Pale Crystal	0.5 kg (12.8%)	72.8 %	90
Grain	Special B Malt	0.15 kg (3.8%)	65.2 %	315
Grain	Płatki owsiane	0.25 kg (6.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5.5 %