

Barley Wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **49**
- SRM **12**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **40.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **49.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **40.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (48.7%) | 81 % | 5 |
| Grain | Pilzneński | 6.15 kg (46.1%) | 81 % | 4 |
| Grain | Special B Malt | 0.3 kg (2.2%) | 65.2 % | 315 |
| Grain | Strzegom Karmel 150 | 0.2 kg (1.5%) | 75 % | 150 |
| Grain | Pale cookie | 0.2 kg (1.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnum | 70 g | 60 min | 12 % |
| Boil | Lubelski | 50 g | 20 min | 3.7 % |