

# Barley Wine

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **24.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **10 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **49.3 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 **-12.1 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	12.65 kg (95%)	81 %	4
Grain	Strzegom Karmel 150	0.67 kg (5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4 g	60 min	12 %
Whirlpool	Cashmere	50 g	5 min	9 %
Dry Hop	Cashmere	50 g	2 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Liquid	1 ml	1