

# Barley wine

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **64**
- SRM **13.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (52.6%)	81 %	6
Grain	Briess - Pilsen Malt	4 kg (42.1%)	80.5 %	2
Grain	Special B Malt	0.25 kg (2.6%)	65.2 %	315
Grain	Caramel/Crystal Malt - 120L	0.25 kg (2.6%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	50 g	60 min	10.3 %
Boil	Endeavour	50 g	60 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	400 ml	White Labs