

BW

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **106**
- SRM **16.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **70C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	8 kg (82.5%)	81 %	6
Grain	Pszeniczny	1.5 kg (15.5%)	85 %	4
Grain	Chocolate Malt (UK)	0.2 kg (2.1%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	90 min	13 %
Boil	Centennial	50 g	15 min	10.5 %
Boil	Centennial	50 g	5 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Slant	300 ml	White Labs