

34 Barley Wine

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **35**
- SRM **12.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (43.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (29%) | 79 % | 16 |
| Grain | Biscuit Malt | 0.5 kg (7.2%) | 79 % | 45 |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.4 kg (20.3%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | lunga | 36 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 3.4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 1 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 250 ml | Fermentum Mobile |