

Barley Wine

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **52**
- SRM **13.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (48.5%) | 80 % | 7 |
| Grain | Strzegom Wiedeński | 1.5 kg (29.1%) | 79 % | 10 |
| Grain | Żytńi | 0.5 kg (9.7%) | 85 % | 8 |
| Grain | Melanoiden Malt | 0.2 kg (3.9%) | 80 % | 39 |
| Grain | Special W | 0.15 kg (2.9%) | --- % | 300 |
| Grain | Biscuit Malt | 0.3 kg (5.8%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |
| Boil | Challenger | 20 g | 60 min | 7 % |