

# UK BarleyWine

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **60**
- SRM **17**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.7 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **33.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (80%)	80 %	5
Grain	Pszeniczny Ciemny	1 kg (8.9%)	80 %	15
Grain	Karmelowy żytni Strzegom	0.2 kg (1.8%)	75 %	150
Grain	Weyermann - Caraamber	0.25 kg (2.2%)	75 %	65
Grain	Caraaroma	0.2 kg (1.8%)	78 %	400
Grain	Cookie	0.2 kg (1.8%)	75 %	50
Grain	Red Active	0.2 kg (1.8%)	75 %	35
Grain	SpecialW	0.2 kg (1.8%)	75 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	150 g	60 min	6.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11.5 g	Fermentis