

## Barley Wine 40

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **66**
- SRM **15.7**
- 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 **90 min**
- Evaporation rate **5 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **35.1 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 8 kg (71.7%)   | 80 %   | 5   |
| Grain | Carared              | 0.45 kg (4%)   | 75 %   | 39  |
| Grain | Special B Malt       | 0.5 kg (4.5%)  | 65.2 % | 315 |
| Grain | Vienna Malt          | 1.5 kg (13.5%) | 78 %   | 8   |
| Sugar | Cane (Beet) Sugar    | 0.5 kg (4.5%)  | 100 %  | 0   |
| Grain | Acid Malt            | 0.2 kg (1.8%)  | 58.7 % | 6   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Simcoe             | 30 g   | 90 min | 11.3 %     |
| Boil    | Magnat             | 50 g   | 90 min | 9.8 %      |
| Boil    | East Kent Goldings | 30 g   | 30 min | 5.8 %      |
| Boil    | East Kent Goldings | 30 g   | 15 min | 5.8 %      |
| Boil    | East Kent Goldings | 40 g   | 5 min  | 5.8 %      |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 400 ml | Omega      |

## Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | Płatki dębowe | 100 g  | Secondary | 21 day(s) |