Jopen

- Gravity **46.3 BLG**
- ABV **28.5 %**
- IBU **29**
- SRM **14.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **10 %**
- Size with trub loss **4.8 liter(s)**
- Boil time **240 min**
- Evaporation rate **20 %/h**
- Boil size **9.4 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

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

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **9.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PolishHops	30 g	60 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Slant	50 ml	White Labs
Wyeast - Brettanomyces bruxellensis	Ale	Slant	50 ml	Wyeast Labs