

Honey Barley
English Barleywine

Recipe Specs

Batch Size (L): 15.0
Total Grain (kg): 5.500
Total Hops (g): 95.00
Original Gravity (OG): 1.092 (°P): 22.0
Final Gravity (FG): 1.023 (°P): 5.8
Alcohol by Volume (ABV): 9.04 %
Colour (SRM): 10.7 (EBC): 21.0
Bitterness (IBU): 41.7 (Average)
Brewhouse Efficiency (%): 77
Boil Time (Minutes): 60

Grain Bill

4.000 kg Maris Otter, Warminster (72.73%)
1.500 kg Liquid Malt Extract - Dark (27.27%)

Hop Bill

40.0 g First Gold Leaf (7.9% Alpha) @ 60 Minutes (Boil) (2.7 g/L)
55.0 g First Gold Leaf (7.9% Alpha) @ 0 Minutes (Aroma) (3.7 g/L)

Misc Bill

Single step Infusion at 64°C for 60 Minutes.
Fermented at 19°C with Muntons GV-12

Recipe Generated with BrewMate