

BeerCalc: Akrobarley

Style: Barley Wine

Brewer: Hans Frydendall

Vital Statistics

Volume	20 litres
OG	1109
Boil Volume	20 litres
Boil gravity	1109
Alcohol (ABV)	10.7 %
Colour	19 EBC (Deep amber / light copper)
Bitterness	41 IBU
BU:GU	0.38
FG	1027



Fermentables

Pilsner Malt	3 EBC	5000 g
Liquid Light Extract	8 EBC	2000 g
Cara Pils	4 EBC	1250 g
Vienna	7 EBC	200 g
Kandis (light)	0 EBC	400 g
Demerera Sugar	80 EBC	400 g
Flaked Oats	4 EBC	200 g
		9450 g

Mash schedule

Mash step	65 °C	90 min
Mash step	77 °C	20 min
Total grain weight for mash: 6650 g		

Hops

Minstrel	4.8 %	100 g	60 min
Minstrel	4.8 %	50 g	15 min

Misc Ingredients

Fermentation

Fermentation	WLP007 Dry English Ale	20 °C	42 days
Fermentation	SafAle S-04	20 °C	42 days

Details

Pilsner Malt er Diastatic Barley.
 Gær: 1 rør wlp007 og 1 brev S-04