

# HÅNDBRYG.DK

**BEER**Calc**Bekksvinger Single Malt Barleywine** Style: Barley Wine (Single malt - single hop) Brewer: Klostergården Håndbryggeri**Statistics**

Volume:	21 liters
OG:	1091
FG:	1025
Alcohol:	8.7 % by vol.
Colour:	14 EBC (Amber)
Bitterness:	61 IBU
BU/GU:	0.67

**Fermentables**

Maris Otter Pale Malt 10000 grammes

Mash schedule: 65 degrees for 90 minutes

**Hops**

Challenger 8% alpha 50 grammes 60 minutes

Challenger 8% alpha 14 grammes 10 minutes

**Fermentation**

Yeast: WLP013 London Ale

Fermented at 19 degrees C for 21 days.

**Comments:**

Vannjustering:

Kalsiumsulfat: 1g/10l

Kalsiumkarbonat: 1,5g/10l

Kalsiumkarbonat: 1g/10l meskevann

Natrium bikarbonat: 2g/10l meskevann