

## English Barleywine 2 PK

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **60**
- SRM **12.4**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	7 kg (82.4%)	80 %	6
Grain	Bestmalz Red X	0.7 kg (8.2%)	79 %	30
Grain	Caraamber	0.3 kg (3.5%)	75 %	70
Grain	Melanoidin Malt	0.3 kg (3.5%)	80 %	40
Grain	Caramunich II Best	0.2 kg (2.4%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	12 %
Boil	Galaxy	25 g	60 min	15 %
Boil	Centennial	23 g	60 min	9.4 %
Aroma (end of boil)	Galaxy	10 g	15 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1056 American Ale	Ale	Slant	400 ml	Wyeast Labs
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