

## #14 English Barley Wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **49**
- SRM **12.6**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 7 kg (75.3%)  | 80 %   | 5   |
| Grain | Aromatic Malt        | 0.5 kg (5.4%) | 78 %   | 51  |
| Grain | Pszeniczny           | 1 kg (10.8%)  | 85 %   | 4   |
| Grain | Special B Malt       | 0.3 kg (3.2%) | 65.2 % | 315 |
| Sugar | Cukier kandyzowany   | 0.5 kg (5.4%) | 100 %  | --- |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Bramling  | 30 g   | 20 min | 5 %        |
| Boil                | Northdown | 40 g   | 60 min | 8.2 %      |
| Aroma (end of boil) | Target    | 70 g   | 0 min  | 10.5 %     |
| Boil                | Target    | 30 g   | 60 min | 10.5 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 500 ml | Danstar    |

### Notes

- Reiterated mashing - słydy podzielone na pół i zacierane 2 razy. Cukier dodany w 3 dniu burzliwej.  
*Jan 18, 2019, 11:41 AM*