

68 English Barleywine

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **42**
- SRM **18**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	5
Grain	Słód owsiany Fawcett	0.6 kg (10%)	61 %	5
Grain	Cara Gold Castlemalting	0.3 kg (5%)	78 %	120
Grain	Biscuit Malt	0.45 kg (7.5%)	79 %	45
Grain	Caraaroma	0.15 kg (2.5%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	62 min	11 %
Boil	Fuggles	15 g	20 min	4.5 %
Boil	Fuggles	20 g	10 min	4.5 %
Boil	Fuggles	15 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	300 ml	Wyeast Labs