

## #79 Angielski Barleywine

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **79**
- SRM **10.6**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **15.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **13 %/h**
- Boil size **22.9 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **67 C**, Time **210 min**

### Mash step by step

- Heat up **25.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **210 min** at **67C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (94.6%)	85 %	7
Grain	Carahell	0.2 kg (2.7%)	77 %	26
Grain	Caraamber	0.1 kg (1.4%)	75 %	59
Grain	Special W Malt	0.1 kg (1.4%)	65.2 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	100 g	35 min	10 %
Boil	HB	50 g	0 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
LA3	Ale	Slant	450 ml	Fermentum Mobile

### Notes

- Warzenie 30 XII  
16,5l - 22 brix
- 1 dzień - 14 piwo 14
- 2 dzień - 15 14,2
- 3 dzień - 15 15,7
- 4 dzień - 15,5 15,2
- 5 dzień - 16 15,5

6 dzień - 16,5 16,6  
7 dzień - 17 17  
8 dzień - 17,5 17,2  
9 dzień - 18 17,3  
10 dzień - 18,5 18,7  
11 dzień - 19 19,5  
14 dzień 21,1

Rozlew: 21.02  
Odczyt: ~5.5 plato  
75% odfermentowania  
8.7% alk  
*Dec 29, 2020, 6:31 PM*