

EN BARLEYWINE ONE

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **38**
- SRM **10.2**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **48.8 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **36.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 11.5 kg (94.2%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (2%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.16 kg (1.3%) | 70 % | 299 |
| Grain | Biscuit Malt | 0.3 kg (2.5%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 100 g | 60 min | 4.7 % |
| Boil | East Kent Goldings | 50 g | 30 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |