

# English Barley Wine

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **47**
- SRM **17.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp          | 6 kg (75%)     | 83 %  | 6   |
| Grain | Munich Malt                | 1 kg (12.5%)   | 80 %  | 18  |
| Grain | Caramel/Crystal Malt - 40L | 0.75 kg (9.4%) | 74 %  | 79  |
| Grain | Fawcett - Dark Crystal     | 0.25 kg (3.1%) | 71 %  | 300 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 70 g   | 60 min | 7.4 %      |
| Boil    | Challenger | 30 g   | 0 min  | 7.4 %      |

## Yeasts

| Name                                | Type | Form  | Amount | Laboratory |
|-------------------------------------|------|-------|--------|------------|
| WLP037 - Yorkshire Square Ale Yeast | Ale  | Slant | 200 ml | White Labs |

## Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 6 g    | Mash    | 60 min |

|             |             |       |      |        |
|-------------|-------------|-------|------|--------|
| Water Agent | Lactic Acid | 10 g  | Mash | 60 min |
| Fining      | Whirlfloc-T | 2.5 g | Boil | 10 min |