

English Barleywine #1 - Browar na Wyżynie

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **50**
- SRM **20.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | wiedeński Castle Malting | 6.5 kg (84.4%) | 80 % | 6 |
| Grain | Special B Castle Malting | 0.4 kg (5.2%) | 77 % | 300 |
| Grain | Cara Gold Castle Malting | 0.4 kg (5.2%) | 78 % | 120 |
| Grain | pszeniczny jasny Bestmaltz | 0.4 kg (5.2%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------------------|--------|---------|------------|
| First Wort | lunga (PL) - granulát | 30 g | 100 min | 9.5 % |
| Boil | Lubelski (Polishhops) - granulát | 50 g | 20 min | 2.6 % |
| Aroma (end of boil) | Lubelski (Polishhops) - granulát | 50 g | 5 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|-------|--------|------------------|
| FM13 Irlandzkie Ciemności (4 pokolenie) | Ale | Slant | 500 ml | Fermentum Mobile |
|---|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 4 g | Mash | 60 min |
| Water Agent | gips | 1 g | Mash | 60 min |
| Water Agent | kwas fosforowy - zacier | 4 g | Mash | 60 min |
| Water Agent | kwas fosforowy - wysładzanie | 2 g | Mash | 60 min |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=N49LZR1>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 50.9 0.0 131.0 93.2 48.5 0.071
 Mash pH *: 5.59
 SO42-/Cl- ratio: 0.5 Very Malty
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