

# English Barleywine 3 PK

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **47**
- SRM **19.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount         | Yield | EBC  |
|-------|-----------------|----------------|-------|------|
| Grain | Pale Ale Best   | 8.2 kg (89.6%) | 80 %  | 6    |
| Grain | Melanoidin Malt | 0.8 kg (8.7%)  | 80 %  | 40   |
| Grain | Carafa II Best  | 0.15 kg (1.6%) | 65 %  | 1100 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 50 g   | 60 min | 9.1 %      |
| Boil                | East Kent Goldings | 50 g   | 15 min | 5.7 %      |
| Aroma (end of boil) | East Kent Goldings | 50 g   | 5 min  | 5.7 %      |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1728<br>Scottish Ale | Ale  | Liquid | 400 ml | Wyeast Labs |

## Notes

- Chmiel po 30 min gotowania  
*Feb 21, 2024, 10:56 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.