

# English Barleywine

- Gravity **29.1 BLG**
- ABV ---
- IBU **64**
- SRM **27.3**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150
Grain	Caramunich I	0.5 kg (8.3%)	75 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	90 min	9 %
Boil	Fuggles	10 g	30 min	4.5 %
Boil	Fuggles	10 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	150 ml	Fermentum Mobile