

# English Barleywine 40L

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **46**
- SRM **18.4**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **2 %**
- Size with trub loss **40.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **15 %/h**
- Boil size **60.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **52.8 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **60.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 16.5 kg (93.7%) | 80 %  | 7   |
| Grain | Weyermann - Carared | 0.5 kg (2.8%)   | 75 %  | 45  |
| Grain | Strzegom Karmel 600 | 0.6 kg (3.4%)   | 68 %  | 601 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 150 g  | 60 min | 6.5 %      |
| Boil    | Lublin (Lubelski) | 100 g  | 30 min | 2.9 %      |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Dry  | 16 g   | Mangrove Jack's |