

# English Barleywine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **51**
- SRM **14.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount       | Yield  | EBC |
|----------------|----------------------------|--------------|--------|-----|
| Grain          | Strzegom Pale Ale          | 3.5 kg (35%) | 79 %   | 6   |
| Grain          | BESTMALZ - Best Pilsen     | 3 kg (30%)   | 80.5 % | 4   |
| Grain          | Abbey Malt Weyermann       | 0.3 kg (3%)  | 75 %   | 45  |
| Grain          | Weyermann - Carapils       | 0.3 kg (3%)  | 78 %   | 4   |
| Grain          | BESTMALZ - Best Melanoidin | 0.5 kg (5%)  | 75 %   | 71  |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (15%) | 80 %   | 6   |
| Grain          | Caramel/Crystal Malt - 80L | 0.3 kg (3%)  | 74 %   | 158 |
| Grain          | Briess - Caramel Malt 90L  | 0.3 kg (3%)  | 75 %   | 177 |
| Grain          | Płatki pszeniczne          | 0.3 kg (3%)  | 85 %   | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Admiral | 30 g   | 60 min | 14.1 %     |

|      |            |      |        |       |
|------|------------|------|--------|-------|
| Boil | Challenger | 50 g | 30 min | 5.8 % |
| Boil | Lubelski   | 40 g | 30 min | 4.5 % |

### Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 14 g   | Mangrove Jack's |

### Extras

| Type  | Name                                | Amount | Use for   | Time      |
|-------|-------------------------------------|--------|-----------|-----------|
| Other | Płatki dębowe z beczki po bourbonie | 50 g   | Secondary | 60 day(s) |