

# 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)