

# English Barleywine

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **58**
- SRM **18.4**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **180 min**
- Evaporation rate **5 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.6 kg (34.7%)	81 %	6
Grain	Viking Pale Ale malt	1.5 kg (20%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (20%)	80 %	4
Grain	Oats, Flaked	1 kg (13.3%)	80 %	2
Grain	Caramel/Crystal Malt - 120L	0.6 kg (8%)	72 %	236
Grain	Wheat, Torrified	0.3 kg (4%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	9 %
Boil	East Kent Goldings	30 g	15 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar