

English Barleywine homebrewing challenge

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **43**
- SRM **11.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.55 kg (87%)	81 %	6
Grain	Strzegom Bursztynowy/cookie	0.32 kg (5%)	70 %	49
Grain	Słód Crystal Light - Simpsons	0.32 kg (5%)	75 %	110
Grain	Karmelowy Jasny 30EBC	0.19 kg (3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Fuggles	30 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---