

# English Barleywine v.1

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **51**
- SRM **20.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **320 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Pilsneński - Viking Malt  | 5 kg (66.4%)    | 82 %  | 4   |
| Grain | Strzegom Wiedeński        | 0.7 kg (9.3%)   | 79 %  | 10  |
| Grain | Melanoidynowy - Bestmaltz | 0.625 kg (8.3%) | 75 %  | 71  |
| Grain | Special W - Weyermann     | 0.5 kg (6.6%)   | 75 %  | 300 |
| Grain | Red Ale Viking Malt       | 0.5 kg (6.6%)   | 75 %  | 70  |
| Grain | Crystal - Castle Malting  | 0.2 kg (2.7%)   | 75 %  | 30  |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Northdown (UK) | 50 g   | 60 min | 7.9 %      |
| Boil    | Northdown (UK) | 25 g   | 30 min | 7.9 %      |
| Boil    | Northdown (UK) | 25 g   | 10 min | 7.9 %      |