

# English Classic Barleywine

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **64**
- SRM **7.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (54.5%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (18.2%)	81 %	6
Grain	Strzegom Monachijski typ I	2 kg (18.2%)	79 %	16
Sugar	Sugar, Table (Sucrose)	1 kg (9.1%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	70 g	60 min	15.5 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	4.1 %
Dry Hop	East Kent Goldings	30 g	5 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis