English barlewine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **52**
- SRM **15.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg *(84%)*	81 %	6
Grain	Monachijski	0.6 kg *(10.1%)*	80 %	16
Grain	Fawcett - Crystal	0.25 kg *(4.2%)*	70 %	160
Grain	fawcett crystal red	0.1 kg *(1.7%)*	70 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	40 g	60 min	8.2 %
Boil	East Kent Goldings	35 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	150 ml	White Labs