

ENGLISCH BARLEY DOG

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **62**
- SRM **17.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **18.8 liter(s)**

Mash information

- Mash efficiency **56.5 %**
- Liquor-to-grist ratio **2.11 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **61 C**, Time **23 min**
- Temp **66 C**, Time **72 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **23 min** at **61C**
- Keep mash **72 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (67%)	80 %	5
Grain	Strzegom Karmel 30	1 kg (9.6%)	75 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (11.5%)	80 %	45
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (1.4%)	73 %	120
Grain	Monachijski	0.5 kg (4.8%)	80 %	13
Grain	Caramel/Crystal Malt - 10L	0.3 kg (2.9%)	75 %	120
Grain	Płatki jęczmienne	0.3 kg (2.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	36 g	60 min	14.3 %
Boil	Marynka	10 g	60 min	10 %
Boil	East Kent Goldings	17 g	30 min	5.1 %
Boil	Hallertau	37 g	15 min	4.5 %
Aroma (end of boil)	East Kent Goldings	22 g	4 min	5.1 %

Aroma (end of boil)	Fuggles	6 g	4 min	4.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	23 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2.5 g	Boil	15 min
Flavor	Płatki high vanilla	35 g	Secondary	28 day(s)
Flavor	płatki koniak	35 g	Secondary	28 day(s)
Flavor	Cherry	35 g	Secondary	28 day(s)