

# English barleywine

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **59**
- SRM **9.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	12 kg (88.9%)	83 %	6
Grain	Strzegom Wiedeński	1 kg (7.4%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (3.7%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	150 g	35 min	9.5 %