

English Barleywine

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **46**
- SRM **19.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (85.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (11.4%)	79 %	22
Grain	Special B Malt	0.1 kg (1.1%)	65.2 %	315
Grain	Weyermann - Dehusked Carafa III	0.1 kg (1.1%)	70 %	1024
Grain	Caraaroma	0.1 kg (1.1%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %
Boil	East Kent Goldings	50 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	50 g	5 min	5.1 %
Aroma (end of boil)	Fuggles	50 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	300 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki bukowe macerowane w buronie	50 g	Secondary	7 day(s)