English BW

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **56**
- SRM **18.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	11 kg *(91.7%)*	83 %	6
Grain	Fawcett - Crystal	1 kg *(8.3%)*	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	60 g	60 min	11 %
Aroma (end of boil)	Fuggles	25 g	0 min	4.5 %
Aroma (end of boil)	East Kent Goldings	25 g	0 min	5.1 %
Dry Hop	Fuggles	25 g	2 day(s)	4.5 %
Dry Hop	East Kent Goldings	25 g	2 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Liquid	200 ml	Wyeast Labs