

## English Barley Wine 2.0

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **59**
- SRM **14.4**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Maris Otter Crisp        | 7.8 kg (94%)    | 83 %  | 6   |
| Grain | Fawcett - Dark Crystal   | 0.125 kg (1.5%) | 71 %  | 300 |
| Grain | Fawcett - Crystal II     | 0.125 kg (1.5%) | 72 %  | 200 |
| Grain | Castle Malting - Crystal | 0.25 kg (3%)    | 75 %  | 150 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum             | 60 g   | 60 min | 10.5 %     |
| Boil    | East Kent Goldings | 15 g   | 20 min | 5 %        |
| Boil    | Challenger         | 10 g   | 0 min  | 6 %        |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale  | Liquid | 150 ml | White Labs |

### Extras

| Type        | Name    | Amount | Use for | Time   |
|-------------|---------|--------|---------|--------|
| Water Agent | Pożywka | 1.5 g  | Boil    | 10 min |

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |
|--------|----------------|-----|------|--------|

## Notes

- Alkaliczność 50-100, RA 0-50, Chlorki do siarczanów 2:1  
*Apr 18, 2021, 12:17 AM*