Eng Barley Wine

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **56**
- SRM **8.8**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **160 min**
- Evaporation rate **10 %/h**
- Boil size **20.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg *(54.1%)*	83 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1 kg *(10.8%)*	81 %	4
Grain	Strzegom Wiedeński	1 kg *(10.8%)*	79 %	10
Grain	Viking Pale Ale malt	2 kg *(21.6%)*	80 %	5
Grain	Pszeniczny	0.25 kg *(2.7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	East Kent Goldings	50 g	40 min	5.1 %
Boil	Fuggles	50 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
nottingam lallemand	Ale	Slant	300 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.