

E.barleywine

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **85**
- SRM **15**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (36.4%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	3 kg (27.3%)	80 %	20
Grain	Pszeniczny	2.5 kg (22.7%)	85 %	4
Grain	Biscuit Malt	0.5 kg (4.5%)	79 %	45
Grain	Strzegom Karmel 30	0.5 kg (4.5%)	75 %	30
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.5%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	100 g	90 min	5.5 %
Boil	Fuggles	100 g	90 min	4.5 %
Boil	Amarillo	30 g	90 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1098 British Ale	Ale	Liquid	20 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	platki dębowe	30 g	Secondary	14 day(s)