

ebw

- Gravity **24 BLG**
- ABV **11 %**
- IBU **38**
- SRM **13.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **60 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **63 C**, Time **15 min**
- Temp **64 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **60C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **63C**
- Keep mash **15 min** at **64C**
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (68.2%)	81 %	6
Grain	Strzegom Wiedeński	2 kg (22.7%)	79 %	10
Grain	karmelowe mix	0.8 kg (9.1%)	50 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	90 min	11 %
Boil	saaz	20 g	10 min	3 %
Boil	saaz	20 g	1 min	3 %