

## English Barley Wine 2.0

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- 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
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## Notes

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