

english barley wine

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **27**
- SRM **11.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 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 **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.3 kg (2.7%)	75 %	150
Grain	Karmelowy Czerwony	0.7 kg (6.4%)	75 %	59
Grain	Viking Pale Ale malt	10 kg (90.9%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	90 min	5.1 %
Boil	Marynka	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	200 ml	---