

# English Barley Wine

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **37**
- SRM **10.3**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (69%)	80 %	5
Liquid Extract	Bruntal Pale Ale	0.85 kg (19.5%)	80 %	35
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (11.5%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.7 %
Boil	Fuggles	15 g	15 min	4.7 %
Whirlpool	Fuggles	15 g	20 min	4.7 %
Whirlpool	English Golding	30 g	20 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale