

English Barley Wine II

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **72**
- SRM **14.5**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **46.8 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **35.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słod pale ale wayermann	5 kg (42.7%)	79 %	6.5
Grain	Monachijski typ II 20-25 EBC Weyermann	5 kg (42.7%)	80 %	20
Grain	Weyermann pszeniczny jasny	1 kg (8.5%)	80 %	4
Grain	Caramunich® typ I	0.5 kg (4.3%)	73 %	80
Grain	Biscuit Malt	0.2 kg (1.7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	10.5 %
Boil	Target	25 g	45 min	10.5 %
Boil	East Kent Goldings	20 g	45 min	5.1 %
Boil	Target	25 g	30 min	10.5 %
Boil	Fuggles	20 g	30 min	4.5 %

Boil	Fuggles	10 g	15 min	4.5 %
Boil	East Kent Goldings	10 g	15 min	5.1 %
Boil	Fuggles	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis