

# English Barleywine 1 PK

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **64**
- SRM **12.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **120 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pale Ale Best     | 6.7 kg (79.8%) | 80 %  | 6   |
| Grain | Pilsner Malz Best | 0.8 kg (9.5%)  | 81 %  | 3   |
| Grain | Caramunich 2      | 0.3 kg (3.6%)  | 73 %  | 120 |
| Grain | Melanoiden Malt   | 0.6 kg (7.1%)  | 80 %  | 39  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Junga              | 30 g   | 60 min | 11 %       |
| Boil    | Northern Brewer    | 20 g   | 60 min | 7.7 %      |
| Boil    | Simcoe             | 10 g   | 60 min | 13.5 %     |
| Boil    | Marynka            | 10 g   | 60 min | 6.5 %      |
| Boil    | East Kent Goldings | 20 g   | 15 min | 4 %        |
| Boil    | Magnum             | 20 g   | 15 min | 6.5 %      |
| Boil    | East Kent Goldings | 10 g   | 5 min  | 4 %        |
| Boil    | Magnum             | 10 g   | 5 min  | 6.5 %      |

## Yeasts

| <b>Name</b>                           | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------------------------------|-------------|-------------|---------------|-------------------|
| WLP099 - Super High Gravity Ale Yeast | Ale         | Liquid      | 11 ml         | White Labs        |