

English Barleywine 2

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **40**
- SRM **17.9**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	11 kg (84.6%)	80 %	7
Grain	Karmelowy Czerwony	1.5 kg (11.5%)	75 %	59
Grain	Strzegom Karmel 300	0.5 kg (3.8%)	70 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	70 g	60 min	10 %
Boil	Fuggles	50 g	30 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's