

# English Barleywine

- Gravity **29.6 BLG**
- ABV ---
- IBU **35**
- SRM **23.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (87%)	80 %	7
Grain	Karmelowy Czerwony	1 kg (8.7%)	75 %	59
Grain	Strzegom Karmel 300	0.5 kg (4.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 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