

## english barney vine V2

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **49**
- SRM **22.5**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **18.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.7 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (79.5%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (6.1%)	70 %	299
Grain	Biscuit Malt	0.5 kg (6.1%)	79 %	50
Grain	Caramunich® typ I	0.175 kg (2.1%)	73 %	80
Grain	Monachijski	0.5 kg (6.1%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	31 g	60 min	11.1 %
Boil	lunga	15 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	800 ml	---