

English Classic Barleywine

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **64**
- SRM **7.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (54.5%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2 kg (18.2%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (18.2%) | 79 % | 16 |
| Sugar | Sugar, Table (Sucrose) | 1 kg (9.1%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 70 g | 60 min | 15.5 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 5 min | 4.1 % |
| Dry Hop | East Kent Goldings | 30 g | 5 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |