

## #14 English Barley Wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **49**
- SRM **12.6**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (75.3%)	80 %	5
Grain	Aromatic Malt	0.5 kg (5.4%)	78 %	51
Grain	Pszeniczny	1 kg (10.8%)	85 %	4
Grain	Special B Malt	0.3 kg (3.2%)	65.2 %	315
Sugar	Cukier kandyzowany	0.5 kg (5.4%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	30 g	20 min	5 %
Boil	Northdown	40 g	60 min	8.2 %
Aroma (end of boil)	Target	70 g	0 min	10.5 %
Boil	Target	30 g	60 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	500 ml	Danstar

### Notes

- Reiterated mashing - słydy podzielone na pół i zacierane 2 razy. Cukier dodany w 3 dniu burzliwej.  
*Jan 18, 2019, 11:41 AM*