

# Angielski Barley Wine - prosty

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **42**
- SRM **14**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **11 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.5 kg (7.1%) | 75 %  | 150 |
| Grain | Karmelowy Czerwony   | 0.5 kg (7.1%) | 75 %  | 59  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 50 g   | 70 min | 7 %        |
| Boil    | Fuggles    | 40 g   | 20 min | 4.5 %      |

## Yeasts

| Name                      | Type | Form   | Amount  | Laboratory       |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type   | Name                         | Amount | Use for   | Time      |
|--------|------------------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe Sherry Oloroso | 30 g   | Secondary | 14 day(s) |