

barley

- Gravity **23.9 BLG**
- ABV ---
- IBU **58**
- SRM **14.6**
- 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 --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **-9 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (77.8%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 1 kg (11.1%) | 81 % | 6 |
| Grain | Weyermann - Abbey Malt | 0.5 kg (5.6%) | 50 % | 45 |
| Grain | Caraaroma | 0.5 kg (5.6%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Herkules | 35 g | 60 min | 17 % |
| Boil | Perle | 20 g | 15 min | 7 % |
| Boil | Perle | 30 g | 5 min | 7 % |
| Boil | Kent Goldings | 20 g | 15 min | 5.5 % |
| Boil | Kent Goldings | 30 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |