

# Barleywine

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- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **54**
- SRM **15.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **33.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (88.9%)	79 %	6
Grain	Caraaroma	0.25 kg (2.2%)	78 %	400
Grain	Abbey Malt Weyermann	0.5 kg (4.4%)	75 %	45
Grain	Weyermann - Caraamber	0.5 kg (4.4%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	90 min	14.3 %
Aroma (end of boil)	East Kent Goldings	50 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis