

## ebw

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **46**
- SRM **13.3**
- 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 **150 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **60 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **63 C**, Time **15 min**
- Temp **64 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **60C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **63C**
- Keep mash **15 min** at **64C**
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 4 kg (58.8%)   | 81 %  | 6   |
| Grain | Strzegom Wiedeński | 2 kg (29.4%)   | 79 %  | 10  |
| Grain | karmelowe mix      | 0.8 kg (11.8%) | 50 %  | 100 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 35 g   | 90 min | 11 %       |
| Boil    | saaz  | 20 g   | 10 min | 3 %        |
| Boil    | saaz  | 20 g   | 1 min  | 3 %        |