

# EN BARLEYWINE TWO

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **40**
- SRM **17.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **105 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **49 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **36.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11.5 kg (93.8%)	80 %	5
Grain	Strzegom Karmel 300	0.51 kg (4.2%)	70 %	299
Grain	Special B Malt	0.25 kg (2%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	100 g	90 min	4.7 %
Boil	East Kent Goldings	50 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis