

English barleywine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **52**
- SRM **15.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (84%) | 81 % | 6 |
| Grain | Monachijski | 0.6 kg (10.1%) | 80 % | 16 |
| Grain | Fawcett - Crystal | 0.25 kg (4.2%) | 70 % | 160 |
| Grain | fawcett crystal red | 0.1 kg (1.7%) | 70 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Northdown | 40 g | 60 min | 8.2 % |
| Boil | East Kent Goldings | 35 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 150 ml | White Labs |