

English Barley Wine

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **37**
- SRM **11.2**
- 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 **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (88.9%) | 80 % | 5 |
| Grain | Karmelowy żytni Strzegom | 0.3 kg (3.3%) | 75 % | 150 |
| Grain | Karmelowy Czerwony | 0.7 kg (7.8%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Target | 40 g | 90 min | 10.5 % |
| Boil | Fuggles | 40 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |