

English Barley Wine 2.0

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **59**
- SRM **14.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Maris Otter Crisp | 7.8 kg (94%) | 83 % | 6 |
| Grain | Fawcett - Dark Crystal | 0.125 kg (1.5%) | 71 % | 300 |
| Grain | Fawcett - Crystal II | 0.125 kg (1.5%) | 72 % | 200 |
| Grain | Castle Malting - Crystal | 0.25 kg (3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 60 g | 60 min | 10.5 % |
| Boil | East Kent Goldings | 15 g | 20 min | 5 % |
| Boil | Challenger | 10 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------|--------|---------|--------|
| Water Agent | Pożywka | 1.5 g | Boil | 10 min |

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |
|--------|----------------|-----|------|--------|

Notes

- Alkaliczność 50-100, RA 0-50, Chlorki do siarczanów 2:1
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