

# English Barley Wine

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **47**
- SRM **17.5**
- 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 **180 min**
- Evaporation rate **7 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	6 kg (75%)	83 %	6
Grain	Munich Malt	1 kg (12.5%)	80 %	18
Grain	Caramel/Crystal Malt - 40L	0.75 kg (9.4%)	74 %	79
Grain	Fawcett - Dark Crystal	0.25 kg (3.1%)	71 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	70 g	60 min	7.4 %
Boil	Challenger	30 g	0 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP037 - Yorkshire Square Ale Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	6 g	Mash	60 min

Water Agent	Lactic Acid	10 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min