

English Barley Wine

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **47**
- SRM **12.6**
- 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 **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	9 kg (90%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (5%)	75 %	150
Grain	karmelowy czerwony	0.5 kg (5%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	10.5 %
Aroma (end of boil)	Fuggles	60 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	20 g	Mangrove Jack's