

# English Barleywine 1 PK

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **64**
- SRM **12.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **120 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	6.7 kg (79.8%)	80 %	6
Grain	Pilsner Malz Best	0.8 kg (9.5%)	81 %	3
Grain	Caramunich 2	0.3 kg (3.6%)	73 %	120
Grain	Melanoiden Malt	0.6 kg (7.1%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	30 g	60 min	11 %
Boil	Northern Brewer	20 g	60 min	7.7 %
Boil	Simcoe	10 g	60 min	13.5 %
Boil	Marynka	10 g	60 min	6.5 %
Boil	East Kent Goldings	20 g	15 min	4 %
Boil	Magnum	20 g	15 min	6.5 %
Boil	East Kent Goldings	10 g	5 min	4 %
Boil	Magnum	10 g	5 min	6.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	11 ml	White Labs