

English Barleywine

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **50**
- SRM **13**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (94.2%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (5.8%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 52 g | 60 min | 7.4 % |
| Boil | Marynka | 5 g | 20 min | 7.4 % |
| Boil | Marynka | 15 g | 5 min | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 15 min |