

English Barleywine

- Gravity **29.1 BLG**
- ABV ---
- IBU **64**
- SRM **27.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.3%) | 75 % | 150 |
| Grain | Caramunich I | 0.5 kg (8.3%) | 75 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Target | 50 g | 90 min | 9 % |
| Boil | Fuggles | 10 g | 30 min | 4.5 % |
| Boil | Fuggles | 10 g | 15 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 150 ml | Fermentum Mobile |