

# English Barleywine

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **38**
- SRM **14**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4 kg (54%)	81 %	4
Grain	Monachijski	2.2 kg (29.7%)	80 %	16
Grain	Biscuit Malt	0.6 kg (8.1%)	79 %	45
Grain	Pale Cookie	0.3 kg (4%)	78 %	50
Grain	Caramunich® typ I	0.26 kg (3.5%)	73 %	80
Grain	Caraaroma	0.05 kg (0.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	23 g	60 min	13 %
Boil	Fuggles	50 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	30 ml	Fermentum Mobile