

# English Barleywine v.1

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **51**
- SRM **20.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **320 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsneński - Viking Malt	5 kg (66.4%)	82 %	4
Grain	Strzegom Wiedeński	0.7 kg (9.3%)	79 %	10
Grain	Melanoidynowy - Bestmaltz	0.625 kg (8.3%)	75 %	71
Grain	Special W - Weyermann	0.5 kg (6.6%)	75 %	300
Grain	Red Ale Viking Malt	0.5 kg (6.6%)	75 %	70
Grain	Crystal - Castle Malting	0.2 kg (2.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown (UK)	50 g	60 min	7.9 %
Boil	Northdown (UK)	25 g	30 min	7.9 %
Boil	Northdown (UK)	25 g	10 min	7.9 %