

# English BW

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **43**
- SRM **14.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (75.8%)	80 %	7
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16
Grain	Strzegom Bursztynowy	0.2 kg (3%)	70 %	49
Grain	Strzegom Karmel 300	0.2 kg (3%)	70 %	299
Grain	Karmelowy Czerwony	0.1 kg (1.5%)	75 %	59
Grain	Biscuit Malt	0.1 kg (1.5%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	40 g	60 min	9 %
Aroma (end of boil)	Target	20 g	0 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis