

# Lord Babington

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- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **66**
- SRM **15.3**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 10 kg (87%)   | 80 %  | 5   |
| Grain | Strzegom Karmel 150        | 1 kg (8.7%)   | 75 %  | 150 |
| Grain | Caramel/Crystal Malt - 40L | 0.5 kg (4.3%) | 74 %  | 90  |

## Hops

| Use for   | Name               | Amount | Time   | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil      | Target             | 100 g  | 60 min | 9 %        |
| Boil      | Challenger         | 75 g   | 30 min | 5.8 %      |
| Boil      | Challenger         | 25 g   | 15 min | 5.8 %      |
| Whirlpool | East Kent Goldings | 50 g   | 0 min  | 4.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 300 ml | Safale     |

## Notes

- Gotowanie 120 min.  
*Feb 21, 2018, 11:38 PM*