

# Sherry English Barley Wine

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **38**
- SRM **11.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (88.9%)	80 %	5
Grain	Słód karmelowy pszeniczny Viking Malt	0.3 kg (3.3%)	15 %	130
Grain	Karmelowy Czerwony	0.7 kg (7.8%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	5 min	4.5 %
Boil	Target	40 g	85 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	400 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe sherry	50 g	Secondary	21 day(s)