

Wine

- Gravity **22.2 BLG**
- ABV ---
- IBU ---
- SRM **17**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (82.4%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.9%) | 75 % | 150 |
| Grain | Pszeniczny | 0.5 kg (5.9%) | 85 % | 4 |
| Grain | Strzegom Bursztynowy | 0.5 kg (5.9%) | 70 % | 49 |