

# English Barleywine #1 - Browar na Wyżynie

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **50**
- SRM **20.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | wiedeński Castle Malting   | 6.5 kg (84.4%) | 80 %  | 6   |
| Grain | Special B Castle Malting   | 0.4 kg (5.2%)  | 77 %  | 300 |
| Grain | Cara Gold Castle Malting   | 0.4 kg (5.2%)  | 78 %  | 120 |
| Grain | pszeniczny jasny Bestmaltz | 0.4 kg (5.2%)  | 82 %  | 4   |

## Hops

| Use for             | Name                             | Amount | Time    | Alpha acid |
|---------------------|----------------------------------|--------|---------|------------|
| First Wort          | lunga (PL) - granulát            | 30 g   | 100 min | 9.5 %      |
| Boil                | Lubelski (Polishhops) - granulát | 50 g   | 20 min  | 2.6 %      |
| Aroma (end of boil) | Lubelski (Polishhops) - granulát | 50 g   | 5 min   | 2.6 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                               |     |       |        |                  |
|-----------------------------------------------|-----|-------|--------|------------------|
| FM13 Irlandzkie<br>Ciemności (4<br>pokolenie) | Ale | Slant | 500 ml | Fermentum Mobile |
|-----------------------------------------------|-----|-------|--------|------------------|

### Extras

| Type        | Name                             | Amount | Use for | Time   |
|-------------|----------------------------------|--------|---------|--------|
| Water Agent | chlorek wapnia                   | 4 g    | Mash    | 60 min |
| Water Agent | gips                             | 1 g    | Mash    | 60 min |
| Water Agent | kwask fosforowy -<br>zacier      | 4 g    | Mash    | 60 min |
| Water Agent | kwask fosforowy -<br>wysładzanie | 2 g    | Mash    | 60 min |

### Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=N49LZR1>  
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
 50.9 0.0 131.0 93.2 48.5 0.071  
 Mash pH \*: 5.59  
 SO42-/Cl- ratio: 0.5 Very Malty  
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