

English Barleywine 3.1 PK

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **51**
- SRM **17.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **55.8C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	7.5 kg (88.2%)	80 %	6
Grain	Melanoidin Malt	0.5 kg (5.9%)	80 %	40
Grain	Red X	0.3 kg (3.5%)	--- %	30
Grain	Caraaroma	0.1 kg (1.2%)	78 %	400
Grain	Chocolate Best	0.1 kg (1.2%)	75 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	9.1 %
Boil	East Kent Goldings	30 g	15 min	5.7 %
Aroma (end of boil)	East Kent Goldings	30 g	5 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1728 Scottish Ale	Ale	Slant	400 ml	Wyeast Labs
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Notes

- Chmiel po 60 min
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