EN BARLEYWINE vr3 konkurs special w

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **40**
- SRM **9.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **36.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg *(65%)*	80 %	5
Grain	Strzegom Monachijski typ I	2 kg *(16.3%)*	79 %	16
Grain	Strzegom Karmel 30	0.5 kg *(4.1%)*	75 %	30
Grain	Biscuit Malt	0.3 kg *(2.4%)*	79 %	45
Grain	SPECIAL W	0.3 kg *(2.4%)*	80 %	30
Grain	Pszeniczny	0.2 kg *(1.6%)*	85 %	4
Grain	Viking Pilsner malt	1 kg *(8.1%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	100 g	60 min	5.5 %
Boil	Junga	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis