

#20 English Barleywine

- Gravity **35.7 BLG**
- ABV **19 %**
- IBU **11**
- SRM **20.4**
- 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 **200 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **49.1 liter(s)**
- Total mash volume **67.3 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **49.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **2 min** at **76C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Pale Ale Maris Otter	17.2 kg (94.5%)	81 %	5
Grain	Viking Malt - Karmelowy 300	0.5 kg (2.7%)	70 %	300
Caramel (120L)				
Grain	Weyermann Słód Caramunich (R) typ III	0.5 kg (2.7%)	70 %	140
Albo można użyć Weyermann - Carawheat (słód crystal wheat)				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	250 ml	White Labs
Starter 3L z dwóch saszetek (2 miesiące do końca ważności). Wg. White Labs: 4 months - 84.28% viability.				

Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	150 g	Primary	2 day(s)
1 tabletk.				
Other	Kostki dębowe po rumie	35 g	Secondary	800 day(s)
Tak 800 dni! Jakież 26 miesięcy leżakowania.				

Notes

- Zacieranie na dwa gary.
Woda z biedronki Oaza
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=LXTGYTK>
May 12, 2020, 11:45 PM