

#69 English BW

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **56**
- SRM **13.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **19 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65.5 C**, Time **70 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **70 min** at **65.5C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (89.3%)	85 %	7
Grain	Carahell	0.3 kg (5.4%)	77 %	26
Grain	Caraamber	0.2 kg (3.6%)	75 %	59
Grain	Special W Malt	0.1 kg (1.8%)	65.2 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ekuanot	25 g	60 min	13 %
Boil	East Kent Goldings	50 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13	Ale	Slant	200 ml	Fermentum Mobile

Notes

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