

An old friend

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **72**
- SRM **19.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.25 kg (67.9%)	79 %	6
Grain	Strzegom Wiedeński	0.75 kg (8.2%)	79 %	10
Grain	Fawcett - Dark Crystal	0.25 kg (2.7%)	71 %	300
Grain	Fawcett - Crystal	0.25 kg (2.7%)	70 %	160
Grain	Weyermann - Carapils	0.25 kg (2.7%)	78 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (13%)	80 %	---
Grain	Special W Malt	0.25 kg (2.7%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	500 ml	Wyeast Labs