

barleywine #1

- Gravity **24.6 BLG**
- ABV ---
- IBU **65**
- SRM **19.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	diastatyczny	0.3 kg (2.9%)	80 %	3
Grain	Maris Otter Crisp	7.5 kg (73.5%)	80 %	6
Grain	Monachijski I	1 kg (9.8%)	70 %	16
Grain	Carahell	0.3 kg (2.9%)	77 %	25
Grain	Abbey Castle	0.4 kg (3.9%)	80 %	45
Grain	Fawcett - Crystal	0.3 kg (2.9%)	70 %	160
Grain	Special B Castle	0.1 kg (1%)	70 %	350
Grain	Barley, Flaked	0.3 kg (2.9%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon	35 g	60 min	10.4 %
Boil	flyers	25 g	60 min	9 %
Boil	East Kent Goldings	15 g	15 min	5.2 %
Boil	bramling cros	15 g	15 min	4 %
Boil	East Kent Goldings	15 g	0 min	5.2 %
Boil	magnum	20 g	60 min	10.6 %
Boil	bramling cross	15 g	0 min	4 %