

# Berli

- Gravity **24 BLG**
- ABV **11 %**
- IBU **36**
- SRM **10.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (29.8%)	80 %	5
Liquid Extract	Briess LME - Pilsen Light	1.7 kg (29.8%)	80 %	4
Grain	Weyermann - Carared	0.5 kg (8.8%)	75 %	45
Grain	Strzegom Monachijski typ II	1 kg (17.5%)	79 %	22
Grain	Pszeniczny	0.8 kg (14%)	85 %	4

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis