

# EN BARLEYWINE ONE

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **38**
- SRM **10.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **48.8 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**

## Mash step by step

- Heat up **36.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11.5 kg (94.2%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (2%)	75 %	30
Grain	Strzegom Karmel 300	0.16 kg (1.3%)	70 %	299
Grain	Biscuit Malt	0.3 kg (2.5%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	100 g	60 min	4.7 %
Boil	East Kent Goldings	50 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis