

# ENGLISCH BARLEY DOG

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **62**
- SRM **17.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **18.8 liter(s)**

## Mash information

- Mash efficiency **56.5 %**
- Liquor-to-grist ratio **2.11 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **61 C**, Time **23 min**
- Temp **66 C**, Time **72 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **23 min** at **61C**
- Keep mash **72 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

## Fermentables

| Type           | Name                             | Amount         | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt             | 7 kg (67%)     | 80 %  | 5   |
| Grain          | Strzegom Karmel 30               | 1 kg (9.6%)    | 75 %  | 30  |
| Liquid Extract | WES ekstrakt słodowy jasny       | 1.2 kg (11.5%) | 80 %  | 45  |
| Grain          | Słód Caramunich Typ II Weyermann | 0.15 kg (1.4%) | 73 %  | 120 |
| Grain          | Monachijski                      | 0.5 kg (4.8%)  | 80 %  | 13  |
| Grain          | Caramel/Crystal Malt - 10L       | 0.3 kg (2.9%)  | 75 %  | 120 |
| Grain          | Płatki jęczmienne                | 0.3 kg (2.9%)  | 85 %  | 3   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Admiral            | 36 g   | 60 min | 14.3 %     |
| Boil                | Marynka            | 10 g   | 60 min | 10 %       |
| Boil                | East Kent Goldings | 17 g   | 30 min | 5.1 %      |
| Boil                | Hallertau          | 37 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | East Kent Goldings | 22 g   | 4 min  | 5.1 %      |

|                     |         |     |       |       |
|---------------------|---------|-----|-------|-------|
| Aroma (end of boil) | Fuggles | 6 g | 4 min | 4.5 % |
|---------------------|---------|-----|-------|-------|

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 23 g   | Danstar    |

### Extras

| Type    | Name                | Amount | Use for   | Time      |
|---------|---------------------|--------|-----------|-----------|
| Finning | Whirfloc            | 2.5 g  | Boil      | 15 min    |
| Flavor  | Płatki high vanilla | 35 g   | Secondary | 28 day(s) |
| Flavor  | płatki koniak       | 35 g   | Secondary | 28 day(s) |
| Flavor  | Cherry              | 35 g   | Secondary | 28 day(s) |