

English Barley Wine

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **47**
- SRM **17.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 6 kg (75%) | 83 % | 6 |
| Grain | Munich Malt | 1 kg (12.5%) | 80 % | 18 |
| Grain | Caramel/Crystal Malt - 40L | 0.75 kg (9.4%) | 74 % | 79 |
| Grain | Fawcett - Dark Crystal | 0.25 kg (3.1%) | 71 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 70 g | 60 min | 7.4 % |
| Boil | Challenger | 30 g | 0 min | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|--------|------------|
| WLP037 - Yorkshire Square Ale Yeast | Ale | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl2 | 6 g | Mash | 60 min |

| | | | | |
|-------------|-------------|-------|------|--------|
| Water Agent | Lactic Acid | 10 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |