

# English Barley Wine

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **37**
- SRM **10.3**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type           | Name   | Amount          | Yield | EBC |
|----------------|--|-----------------|-------|-----|
| Grain          | Viking Pale Ale malt                         | 3 kg (69%)      | 80 %  | 5   |
| Liquid Extract | Bruntal Pale Ale                             | 0.85 kg (19.5%) | 80 %  | 35  |
| Grain          | Monachijski typ II<br>20-25 EBC<br>Weyermann | 0.5 kg (11.5%)  | 80 %  | 20  |

## Hops

| Use for   | Name            | Amount | Time   | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil      | Fuggles         | 30 g   | 60 min | 4.7 %      |
| Boil      | Fuggles         | 15 g   | 15 min | 4.7 %      |
| Whirlpool | Fuggles         | 15 g   | 20 min | 4.7 %      |
| Whirlpool | English Golding | 30 g   | 20 min | 5.2 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |