

# English Barleywine

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **45**
- SRM **11.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **3.1 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 | 4.3 kg (89.6%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.15 kg (3.1%) | 75 %  | 150 |
| Grain | Karmelowy Czerwony   | 0.35 kg (7.3%) | 75 %  | 59  |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Challenger         | 30 g   | 60 min | 7 %        |
| Boil                | East Kent Goldings | 15 g   | 15 min | 5.1 %      |
| Boil                | Fuggles            | 15 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Challenger         | 30 g   | 2 min  | 7 %        |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 2 min  | 5.1 %      |
| Aroma (end of boil) | Fuggles            | 15 g   | 2 min  | 4.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Fermentis  |