

English Barleywine 2 PK

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **60**
- SRM **12.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pale Ale Best | 7 kg (82.4%) | 80 % | 6 |
| Grain | Bestmalz Red X | 0.7 kg (8.2%) | 79 % | 30 |
| Grain | Caraamber | 0.3 kg (3.5%) | 75 % | 70 |
| Grain | Melanoidin Malt | 0.3 kg (3.5%) | 80 % | 40 |
| Grain | Caramunich II Best | 0.2 kg (2.4%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 7 g | 60 min | 12 % |
| Boil | Galaxy | 25 g | 60 min | 15 % |
| Boil | Centennial | 23 g | 60 min | 9.4 % |
| Aroma (end of boil) | Galaxy | 10 g | 15 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------------------------|-----|-------|--------|-------------|
| Wyeast - 1056 American Ale | Ale | Slant | 400 ml | Wyeast Labs |
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