

English Barleywine

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **56**
- SRM **15.9**
- 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 **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4.6 kg (88%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.27 kg (5.2%)	73 %	120
Grain	Caramel/Crystal Malt - 80L	0.36 kg (6.9%)	74 %	158

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	74 g	75 min	4.3 %
Boil	Centennial	10 g	75 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Liquid	100 ml	Wyeast Labs