

English Barleywine

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **58**
- SRM **18.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **180 min**
- Evaporation rate **5 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.6 kg (34.7%) | 81 % | 6 |
| Grain | Viking Pale Ale malt | 1.5 kg (20%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.5 kg (20%) | 80 % | 4 |
| Grain | Oats, Flaked | 1 kg (13.3%) | 80 % | 2 |
| Grain | Caramel/Crystal Malt - 120L | 0.6 kg (8%) | 72 % | 236 |
| Grain | Wheat, Torrified | 0.3 kg (4%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Target | 50 g | 60 min | 9 % |
| Boil | East Kent Goldings | 30 g | 15 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |