

# English BW

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **43**
- SRM **14.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 5 kg (75.8%)  | 80 %  | 7   |
| Grain | Strzegom Monachijski typ I | 1 kg (15.2%)  | 79 %  | 16  |
| Grain | Strzegom Bursztynowy       | 0.2 kg (3%)   | 70 %  | 49  |
| Grain | Strzegom Karmel 300        | 0.2 kg (3%)   | 70 %  | 299 |
| Grain | Karmelowy Czerwony         | 0.1 kg (1.5%) | 75 %  | 59  |
| Grain | Biscuit Malt               | 0.1 kg (1.5%) | 79 %  | 50  |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Target | 40 g   | 60 min | 9 %        |
| Aroma (end of boil) | Target | 20 g   | 0 min  | 9 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |