

# Lord Babington

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- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **66**
- SRM **15.3**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (87%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (8.7%)	75 %	150
Grain	Caramel/Crystal Malt - 40L	0.5 kg (4.3%)	74 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	100 g	60 min	9 %
Boil	Challenger	75 g	30 min	5.8 %
Boil	Challenger	25 g	15 min	5.8 %
Whirlpool	East Kent Goldings	50 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

## Notes

- Gotowanie 120 min.  
*Feb 21, 2018, 11:38 PM*