

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **40**
- SRM **10.5**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **36.8 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25.3 liter(s)** of strike water to **59.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5.5 kg (45.8%)	80.5 %	3.5
Grain	Munich Malt	4.5 kg (37.5%)	80 %	15
Grain	Briess - Wheat Malt, Red	0.6 kg (5%)	81 %	4.8
Grain	Viking Vienna Malt	0.6 kg (5%)	79 %	7
Grain	Aromatic Malt	0.3 kg (2.5%)	78 %	50
Sugar	cukier	0.5 kg (4.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	11.2 %
Boil	Lublin (Lubelski)	60 g	30 min	4 %
Boil	Lublin (Lubelski)	40 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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HotHead Ale	Ale	Slant	400 ml	---
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