

# barleywine #1

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- Gravity **24.6 BLG**
- ABV ---
- IBU **65**
- SRM **19.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **35.7 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | diastatyczny      | 0.3 kg (2.9%)  | 80 %  | 3   |
| Grain | Maris Otter Crisp | 7.5 kg (73.5%) | 80 %  | 6   |
| Grain | Monachijski I     | 1 kg (9.8%)    | 70 %  | 16  |
| Grain | Carahell          | 0.3 kg (2.9%)  | 77 %  | 25  |
| Grain | Abbey Castle      | 0.4 kg (3.9%)  | 80 %  | 45  |
| Grain | Fawcett - Crystal | 0.3 kg (2.9%)  | 70 %  | 160 |
| Grain | Special B Castle  | 0.1 kg (1%)    | 70 %  | 350 |
| Grain | Barley, Flaked    | 0.3 kg (2.9%)  | 70 %  | 4   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | horizon            | 35 g   | 60 min | 10.4 %     |
| Boil    | flyers             | 25 g   | 60 min | 9 %        |
| Boil    | East Kent Goldings | 15 g   | 15 min | 5.2 %      |
| Boil    | bramling cros      | 15 g   | 15 min | 4 %        |
| Boil    | East Kent Goldings | 15 g   | 0 min  | 5.2 %      |
| Boil    | magnum             | 20 g   | 60 min | 10.6 %     |
| Boil    | bramling cross     | 15 g   | 0 min  | 4 %        |