

EBW

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **70**
- SRM **18.8**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (55%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (5%)	75 %	150
Grain	Karmelowy Czerwony	0.5 kg (5%)	75 %	59
Grain	Biscuit Malt	1 kg (10%)	79 %	45
Grain	Strzegom Wiedeński	1 kg (10%)	79 %	10
Grain	Carahell	0.5 kg (5%)	77 %	26
Grain	Caramunich® typ I	1 kg (10%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	200 g	60 min	4.8 %
Boil	East Kent Goldings	50 g	10 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis