

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **46**
- SRM **13.3**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **60 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **63 C**, Time **15 min**
- Temp **64 C**, Time **15 min**
- Temp **65 C**, Time **15 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **60C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **63C**
- Keep mash **15 min** at **64C**
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (58.8%)	81 %	6
Grain	Strzegom Wiedeński	2 kg (29.4%)	79 %	10
Grain	karmelowe mix	0.8 kg (11.8%)	50 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	90 min	11 %
Boil	saaz	20 g	10 min	3 %
Boil	saaz	20 g	1 min	3 %