

# English Barley Wine

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- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **75**
- SRM **17.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7.5 kg (61%)	79 %	6
Grain	Biscuit Malt	2.4 kg (19.5%)	79 %	45
Grain	Abbey Castle	2.4 kg (19.5%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	90 g	60 min	6.1 %
Boil	English Golding	90 g	60 min	4.8 %
Aroma (end of boil)	Fuggles	60 g	15 min	6.1 %
Aroma (end of boil)	English Golding	60 g	15 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	34.5 g	Safale