

# English Barleywine #1 - Browar na Wyżynie

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **50**
- SRM **20.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiedeński Castle Malting	6.5 kg (84.4%)	80 %	6
Grain	Special B Castle Malting	0.4 kg (5.2%)	77 %	300
Grain	Cara Gold Castle Malting	0.4 kg (5.2%)	78 %	120
Grain	pszeniczny jasny Bestmaltz	0.4 kg (5.2%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga (PL) - granulát	30 g	100 min	9.5 %
Boil	Lubelski (Polishhops) - granulát	50 g	20 min	2.6 %
Aroma (end of boil)	Lubelski (Polishhops) - granulát	50 g	5 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności (4 pokolenie)	Ale	Slant	500 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	4 g	Mash	60 min
Water Agent	gips	1 g	Mash	60 min
Water Agent	kwas fosforowy - zacier	4 g	Mash	60 min
Water Agent	kwas fosforowy - wysładzanie	2 g	Mash	60 min

### Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=N49LZR1>  
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
 50.9 0.0 131.0 93.2 48.5 0.071  
 Mash pH \*: 5.59  
 SO42-/Cl- ratio: 0.5 Very Malty  
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