

# English Barleywine

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **45**
- SRM **11.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (89.6%)	80 %	5
Grain	Strzegom Karmel 150	0.15 kg (3.1%)	75 %	150
Grain	Karmelowy Czerwony	0.35 kg (7.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Boil	Fuggles	15 g	15 min	4.5 %
Aroma (end of boil)	Challenger	30 g	2 min	7 %
Aroma (end of boil)	East Kent Goldings	15 g	2 min	5.1 %
Aroma (end of boil)	Fuggles	15 g	2 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis