

# English Barleywine

- Gravity **29.6 BLG**
- ABV ---
- IBU **35**
- SRM **23.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 10 kg (87%)   | 80 %  | 7   |
| Grain | Karmelowy Czerwony  | 1 kg (8.7%)   | 75 %  | 59  |
| Grain | Strzegom Karmel 300 | 0.5 kg (4.3%) | 70 %  | 299 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Target  | 50 g   | 60 min | 10 %       |
| Boil    | Fuggles | 50 g   | 30 min | 5 %        |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |