

English Barleywine 3.1 PK

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **51**
- SRM **17.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **55.8C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pale Ale Best | 7.5 kg (88.2%) | 80 % | 6 |
| Grain | Melanoidin Malt | 0.5 kg (5.9%) | 80 % | 40 |
| Grain | Red X | 0.3 kg (3.5%) | --- % | 30 |
| Grain | Caraaroma | 0.1 kg (1.2%) | 78 % | 400 |
| Grain | Chocolate Best | 0.1 kg (1.2%) | 75 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 9.1 % |
| Boil | East Kent Goldings | 30 g | 15 min | 5.7 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 5 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------------|-----|-------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Slant | 400 ml | Wyeast Labs |
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Notes

- Chmiel po 60 min
Apr 25, 2025, 8:05 PM