

English Barleywine 40L

- Gravity **24 BLG**
- ABV **11 %**
- IBU **46**
- SRM **18.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **2 %**
- Size with trub loss **40.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **15 %/h**
- Boil size **60.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **52.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **60.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	16.5 kg (93.7%)	80 %	7
Grain	Weyermann - Carared	0.5 kg (2.8%)	75 %	45
Grain	Strzegom Karmel 600	0.6 kg (3.4%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	60 min	6.5 %
Boil	Lublin (Lubelski)	100 g	30 min	2.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	16 g	Mangrove Jack's