

## English BW

---

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **56**
- SRM **18.5**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp | 11 kg (91.7%) | 83 %  | 6   |
| Grain | Fawcett - Crystal | 1 kg (8.3%)   | 70 %  | 160 |

### Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | lunga              | 60 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Fuggles            | 25 g   | 0 min    | 4.5 %      |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 0 min    | 5.1 %      |
| Dry Hop             | Fuggles            | 25 g   | 2 day(s) | 4.5 %      |
| Dry Hop             | East Kent Goldings | 25 g   | 2 day(s) | 5.1 %      |

### Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - Scottish Ale | Ale  | Liquid | 200 ml | Wyeast Labs |