

# English BW

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **53**
- SRM **20.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (64.9%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (13%)	79 %	10
Grain	Strzegom Bursztynowy	0.5 kg (6.5%)	70 %	49
Grain	Biscuit Malt	0.4 kg (5.2%)	79 %	50
Grain	Karmelowy Czerwony	0.5 kg (6.5%)	75 %	59
Grain	Strzegom Karmel 300	0.3 kg (3.9%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %
Boil	Target	25 g	15 min	10.5 %
Aroma (end of boil)	East Kent Goldings	30 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	Fermentis
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