

# Angielski Barley Wine - prosty

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **42**
- SRM **14**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **11 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150
Grain	Karmelowy Czerwony	0.5 kg (7.1%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	70 min	7 %
Boil	Fuggles	40 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Sherry Oloroso	30 g	Secondary	14 day(s)