

# Barley #1

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **49**
- SRM **20.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (67.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (22.4%)	79 %	22
Grain	Strzegom Pszeniczny	0.3 kg (4.5%)	81 %	6
Grain	Weyermann Caramunich 3	0.3 kg (4.5%)	76 %	150
Grain	Carafa III	0.1 kg (1.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	7 %
Boil	Fuggles	15 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	15 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---