

# barley

- Gravity **23.9 BLG**
- ABV ---
- IBU **58**
- SRM **14.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **-9 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (77.8%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (11.1%)	81 %	6
Grain	Weyermann - Abbey Malt	0.5 kg (5.6%)	50 %	45
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	35 g	60 min	17 %
Boil	Perle	20 g	15 min	7 %
Boil	Perle	30 g	5 min	7 %
Boil	Kent Goldings	20 g	15 min	5.5 %
Boil	Kent Goldings	30 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar