

English Barley Wine

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **75**
- SRM **17.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **36.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 7.5 kg (61%) | 79 % | 6 |
| Grain | Biscuit Malt | 2.4 kg (19.5%) | 79 % | 45 |
| Grain | Abbey Castle | 2.4 kg (19.5%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Fuggles | 90 g | 60 min | 6.1 % |
| Boil | English Golding | 90 g | 60 min | 4.8 % |
| Aroma (end of boil) | Fuggles | 60 g | 15 min | 6.1 % |
| Aroma (end of boil) | English Golding | 60 g | 15 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 34.5 g | Safale |