

# ENGLISH BARLEYWINE

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- Gravity **25.3 BLG**
- ABV ---
- IBU **53**
- SRM **20.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	10 kg (90.9%)	80.5 %	6
Grain	Crystal	1 kg (9.1%)	73.5 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	14.2 %
Boil	East Kent Goldings	25 g	30 min	4.5 %
Aroma (end of boil)	East Kent Goldings	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Na fermentacje cichą 50 gram płatków dębowych mocno opiekanych .  
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