

# English Barleywine

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **50**
- SRM **13**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (94.2%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.8%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	52 g	60 min	7.4 %
Boil	Marynka	5 g	20 min	7.4 %
Boil	Marynka	15 g	5 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min