

English Barleywine 3 PK

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **47**
- SRM **12.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **60 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|------|
| Grain | Pale Ale Best | 8.1 kg (89.7%) | 80 % | 6 |
| Grain | Melanoidin Malt | 0.9 kg (10%) | 80 % | 40 |
| Grain | Carafa II Best | 0.03 kg (0.3%) | 65 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 9.1 % |
| Boil | East Kent Goldings | 50 g | 15 min | 5.7 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 5 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Liquid | 400 ml | Wyeast Labs |

Notes

- Chmiel po 30 min gotowania
Feb 21, 2024, 10:56 PM

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