

# ENGLISH BARLEYWINE

- Gravity **27 BLG**
- ABV ---
- IBU **69**
- SRM **22.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **9 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **37.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **42.5 liter(s)**
- Total mash volume **55.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **42.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **37.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	10 kg (76.9%)	83 %	6
Grain	Amber Malt	1 kg (7.7%)	75 %	70
Grain	Castle Cara Ruby	1 kg (7.7%)	78 %	50
Grain	Cara Gold Castlemalting	1 kg (7.7%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	14.3 %
Boil	Admiral	30 g	30 min	14.3 %
Boil	Admiral	20 g	15 min	14.3 %
Boil	Kent Goldings	50 g	30 min	5.5 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Irish moss	5 g	Boil	15 min