

## english barney vine

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **65**
- SRM **13.8**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.3 kg (75.4%)	80 %	5
Grain	Strzegom Karmel 150	0.35 kg (4.2%)	75 %	150
Grain	pszeniczny monachijski	0.4 kg (4.8%)	80 %	15
Grain	Biscuit Malt	0.8 kg (9.6%)	79 %	50
Grain	Oats, Flaked	0.5 kg (6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	12.6 %
Aroma (end of boil)	Kazbek	25 g	10 min	5.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23.5 g	---