

Lord Babington

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **66**
- SRM **15.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (87%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 1 kg (8.7%) | 75 % | 150 |
| Grain | Caramel/Crystal Malt - 40L | 0.5 kg (4.3%) | 74 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | Target | 100 g | 60 min | 9 % |
| Boil | Challenger | 75 g | 30 min | 5.8 % |
| Boil | Challenger | 25 g | 15 min | 5.8 % |
| Whirlpool | East Kent Goldings | 50 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |

Notes

- Gotowanie 120 min.
Feb 21, 2018, 11:38 PM