

## BW

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **48**
- SRM **7.7**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **270 min**
- Evaporation rate **23 %/h**
- Boil size **41.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	5 kg (58.8%)	81 %	6
Grain	Viking Pale Ale malt	2.5 kg (29.4%)	80 %	5
Grain	Monachijski	1 kg (11.8%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	70 g	60 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	210 ml	Fermentum Mobile