

# English Barleywine

- Gravity **29.1 BLG**
- ABV ---
- IBU **64**
- SRM **27.3**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (83.3%)  | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.3%) | 75 %  | 150 |
| Grain | Caramunich I        | 0.5 kg (8.3%) | 75 %  | 90  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Target  | 50 g   | 90 min | 9 %        |
| Boil                | Fuggles | 10 g   | 30 min | 4.5 %      |
| Boil                | Fuggles | 10 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Fuggles | 10 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 150 ml | Fermentum Mobile |