

# English Barleywine 3 PK

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **47**
- SRM **19.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	8.2 kg (89.6%)	80 %	6
Grain	Melanoidin Malt	0.8 kg (8.7%)	80 %	40
Grain	Carafa II Best	0.15 kg (1.6%)	65 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.1 %
Boil	East Kent Goldings	50 g	15 min	5.7 %
Aroma (end of boil)	East Kent Goldings	50 g	5 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Liquid	400 ml	Wyeast Labs

## Notes

- Chmiel po 30 min gotowania  
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.