#2 English Barley Wine

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **62**
- SRM **8.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **240 min**
- Evaporation rate **15 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	12 kg *(100%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %