

## # 12 barleywine z wiśniami

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **21**
- SRM **15.8**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (84.3%)	80 %	5
Grain	Strzegom cookie	0.3 kg (3.6%)	--- %	40
Grain	Special W	0.5 kg (6%)	--- %	200
Grain	Special b	0.5 kg (6%)	73 %	140

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us- 04	Ale	Dry	23 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie całe mrożone	3000 g	Secondary	20 day(s)