

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **43**
- SRM **15**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **128 min**
- Evaporation rate **20 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (40.6%) | 80 % | 5 |
| Grain | Fawcett - Maris Otter | 2.07 kg (28%) | 81 % | 5 |
| Grain | Monachijski | 1 kg (13.5%) | 80 % | 16 |
| Grain | Słód owsiany Fawcett | 0.325 kg (4.4%) | 61 % | 5 |
| Grain | Pszeniczny | 0.3 kg (4.1%) | 85 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (4.1%) | 73 % | 120 |
| Grain | Fawcett - Crystal | 0.25 kg (3.4%) | 70 % | 130 |
| Grain | Fawcett - Dark Crystal | 0.15 kg (2%) | 71 % | 210 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga | 38 g | 60 min | 11 % |
| Boil | East Kent Goldings | 17 g | 10 min | 4.7 % |