

# BarelyWine American

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- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **115**
- SRM **29.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Melanoiden Malt	0.5 kg (7.1%)	80 %	39
Grain	CaraBohemian	1 kg (14.3%)	79 %	190
Liquid Extract	WES ekstrakt słodowy bursztynowy	0.5 kg (7.1%)	80 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	40 g	60 min	11 %
Boil	Citra	40 g	30 min	12 %
Boil	Citra	50 g	15 min	12 %
Boil	Perle	30 g	30 min	7 %