

# BARLEY

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **87**
- SRM **24.1**
- 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 **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (93.3%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.14 kg (1.7%)	68 %	1200
Grain	Biscuit Malt	0.2 kg (2.5%)	--- %	---
Grain	Caraaroma	0.2 kg (2.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Chinook	30 g	15 min	13 %
Boil	Zlata Polesie	30 g	10 min	6.5 %
Boil	Mosaic	20 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	---