

Barley

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **78**
- SRM **24.7**
- Style **American 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 **28.8 liter(s)**
- Total mash volume **40.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (43.5%) | 85 % | 7 |
| Grain | Pszeniczny | 1 kg (8.7%) | 85 % | 4 |
| Grain | Strzegom Karmel 300 | 1 kg (8.7%) | 70 % | 299 |
| Grain | Amber Malt | 0.5 kg (4.3%) | 75 % | 43 |
| Grain | Monachijski | 4 kg (34.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Whirlpool | Simcoe | 125 g | 15 min | 13.2 % |
| Boil | Fuggles | 100 g | 30 min | 4.5 % |