

# Barley Wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **40**
- SRM **372.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **1 %**
- Size with trub loss **6.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **6.3 liter(s)**

## Fermentables

| Type           | Name                          | Amount          | Yield | EBC   |
|----------------|-------------------------------|-----------------|-------|-------|
| Liquid Extract | Ekstrakt słodowy żytni ekstra | 0.6 kg (29.3%)  | 78 %  | 10068 |
| Liquid Extract | Liquid Extract (LME) - Wheat  | 0.85 kg (41.5%) | 78 %  | 40    |
| Dry Extract    | MALT JASNY JĘCZMIENNY         | 0.6 kg (29.3%)  | 78 %  | 188   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Willamette | 25 g   | 60 min | 5 %        |
| Aroma (end of boil) | Chinook    | 5 g    | 5 min  | 13 %       |
| Aroma (end of boil) | Mosaic     | 5 g    | 5 min  | 10 %       |
| Aroma (end of boil) | Cascade    | 5 g    | 5 min  | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |