

## barley wine

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- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **48**
- SRM **21**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.04 kg (0.5%)	55 %	985
Grain	Caramel/Crystal Malt - 120L	0.2 kg (2.5%)	72 %	236
Sugar	muscovado	0.25 kg (3.1%)	90 %	150
Grain	Briess - Pale Ale Malt	7.5 kg (93.9%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	10.5 %
Boil	East Kent Goldings	30 g	20 min	5.1 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.1 %
Aroma (end of boil)	East Kent Goldings	30 g	0 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wyest 1728 scottish ale	Ale	Slant	200 ml	---