

# barley wine

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **74**
- SRM **18.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **35.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.5%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (22.6%)	79 %	16
Grain	Pszeniczny	1 kg (11.3%)	85 %	4
Grain	Biscuit Malt	0.5 kg (5.6%)	79 %	45
Grain	Weyermann Specjal W	0.25 kg (2.8%)	68 %	300
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.3 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Citra	30 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe po sherry oloroso	50 g	Secondary	21 day(s)