

# Barley Wine warka nr 50!

- Gravity **34.1 BLG**
- ABV ---
- IBU **67**
- SRM **15.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **105 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42.9 liter(s)**
- Total mash volume **55.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (39.2%)	--- %	10
Grain	Strzegom Pale Ale	5 kg (39.2%)	--- %	6
Grain	Strzegom pszeniczny	1.2 kg (9.4%)	--- %	6
Grain	Strzegom Karmel 30	1.07 kg (8.4%)	--- %	30
Sugar	Candi Sugar, Clear	0.5 kg (3.9%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	120 min	13 %
Boil	Admiral	50 g	120 min	13.3 %
Boil	Summit	20 g	50 min	13.4 %
Boil	Lublin (Lubelski)	50 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	850 ml	Mangrove Jack's