

# Barley Wine XXL

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- Gravity **23.1 BLG**
- ABV ---
- IBU **76**
- SRM **15.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Amber	1.7 kg (25%)	78 %	26
Liquid Extract	Liquid Extract (LME) - Pale	5.1 kg (75%)	78 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Boil	Cascade	30 g	15 min	6 %
Boil	Chinook	30 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale