

# BarleyWine

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **43**
- SRM **14**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **34.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.7 kg (88.2%)	80 %	5
Grain	Carahell	0.3 kg (3.4%)	77 %	26
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (4.6%)	73 %	120
Grain	Abbey Castle	0.3 kg (3.4%)	80 %	45
Grain	Jęczmień palony	0.03 kg (0.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	60 min	14.3 %
Boil	Fuggles	30 g	30 min	4.5 %