

Barleywine

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **49**
- SRM **14.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.5 kg (10.9%)	85 %	7
Grain	Weyermann - Light Munich Malt	2.5 kg (54.7%)	82 %	14
Grain	Caramunich® typ I	0.5 kg (10.9%)	73 %	80
Grain	Carabelge	0.5 kg (10.9%)	80 %	30
Sugar	Cukier kandyzowany	0.1 kg (2.2%)	100 %	---
Sugar	Cukier trzciniowy	0.22 kg (4.8%)	100 %	---
Grain	Płatki owsiane	0.25 kg (5.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aramis	30 g	30 min	10 %
Boil	Saaz	15 g	35 min	4.16 %
Boil	Saaz	15 g	75 min	4.16 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis