

# BarleyWine

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **77**
- SRM **4.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **0.55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **0.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **0.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **0.7 liter(s)**
- Total mash volume **1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	0.272 kg (100%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	2.1 g	90 min	7.1 %
Boil	Cascade	0.7 g	90 min	7.1 %
Boil	Amarillo	0.52 g	60 min	8.5 %
Boil	Cascade	0.55 g	50 min	7.1 %
Boil	Cascade	0.55 g	5 min	7.1 %

## Notes

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Sep 12, 2018, 8:19 PM