

# BARLEYWINE AII

- Gravity **31.6 BLG**
- ABV **16 %**
- IBU **74**
- SRM **13.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (58.8%)	80 %	5
Grain	Viking Wheat Malt	3 kg (17.6%)	83 %	5
Grain	COOKIE	2 kg (11.8%)	72 %	50
Grain	Strzegom Monachijski typ II	2 kg (11.8%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	65 g	60 min	15.8 %
Boil	Citra	50 g	30 min	12.8 %
Boil	Mosaic	25 g	15 min	11.8 %
Boil	Citra	25 g	15 min	12.8 %
Dry Hop	Citra	25 g	7 day(s)	12.8 %
Dry Hop	Mosaic	75 g	7 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	PŁATKI SCHERRY	100 g	Secondary	30 day(s)
Flavor	PŁATKI BOURBON	50 g	Secondary	30 day(s)
Flavor	PORTO	100 g	Secondary	30 day(s)