

BarleyWine

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **44**
- SRM **15.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (25%) | 80 % | 14 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.3%) | 70 % | 180 |
| Grain | cookie | 0.5 kg (6.3%) | 70 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Summit | 25 g | 20 min | 17 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 20 min | 15.5 % |
| Dry Hop | Summit | 25 g | 4 day(s) | 17 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 25 g | 4 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |