

## BW

---

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **25**
- SRM **21.9**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK        | 3 kg (33.1%)   | 78 %  | 6   |
| Grain | Vienna Malt                 | 3 kg (33.1%)   | 78 %  | 8   |
| Grain | Amber Malt                  | 0.5 kg (5.5%)  | 75 %  | 43  |
| Grain | Pszeniczny                  | 0.5 kg (5.5%)  | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 60L  | 1 kg (11%)     | 74 %  | 118 |
| Grain | Caramel/Crystal Malt - 120L | 0.25 kg (2.8%) | 72 %  | 236 |
| Grain | Biscuit Malt                | 0.5 kg (5.5%)  | 79 %  | 45  |
| Sugar | musc                        | 0.3 kg (3.3%)  | 90 %  | --- |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 60 min | 15.5 %     |
| Boil    | East Kent Goldings     | 10 g   | 45 min | 5.1 %      |
| Boil    | Fuggles                | 10 g   | 30 min | 4.5 %      |
| Boil    | East Kent Goldings     | 15 g   | 5 min  | 5.1 %      |