

## BW

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **67**
- SRM **10.4**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4
Grain	Amber Malt	0.5 kg (7.1%)	75 %	43
Grain	Weyermann - Caraamber	0.5 kg (7.1%)	75 %	65

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	30 min	14 %
Boil	Fuggles	60 g	15 min	4.5 %
Boil	Marynka	60 g	10 min	10 %