

PEBW English Barley Wine

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **68**
- SRM **21.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy pale ale Bruntal | 3.4 kg (66.7%) | 82 % | 40 |
| Liquid Extract | Ekstrakt słodowy pszeniczny Bruntal | 1.1 kg (21.6%) | 81 % | 40 |
| Grain | Mild Malt | 0.3 kg (5.9%) | 80 % | 8 |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (5.9%) | 72 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Magnat | 43 g | 60 min | 14.2 % |
| Boil | English Golding | 60 g | 5 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | --- |