

# Polski Barley Wine 1.0

---

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **35**
- SRM **18.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (77.3%)	80 %	35
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (22.7%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.1 %
Boil	Oktawia	15 g	30 min	7.1 %
Aroma (end of boil)	Oktawia	15 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale