

# Smoked Barley Wine

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **61**
- SRM **27.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **41 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (27.8%)	80.5 %	6
Grain	Słód Wędzony Steinbach	3 kg (27.8%)	80 %	5
Grain	Viking wędzony olchą	2 kg (18.5%)	81 %	10
Grain	Special B Castle	0.5 kg (4.6%)	70 %	350
Grain	Weyermann Caramunich 3	0.5 kg (4.6%)	76 %	150
Grain	Weyermann Specjal W	0.3 kg (2.8%)	68 %	300
Grain	Golden Ale	1.5 kg (13.9%)	80 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis