

# Smoked Barleywine

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- Gravity **29.8 BLG**
- ABV ---
- IBU **67**
- SRM **11.2**
- Style **English 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **16.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	VIKING Jęczmienny wędzony torfem	5 kg (88.8%)	80 %	10
Grain	Viking Pilsner malt	0.5 kg (8.9%)	82 %	4
Dry Extract	WES ekstrakt słodowy jasny	0.13 kg (2.3%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	35 g	50 min	10 %
Aroma (end of boil)	Mosaic	15 g	50 min	10 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Sorachi Ace	15 g	10 min	10 %