

# Zaľubicki Barley Wine

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **119**
- SRM **15.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (62.5%)	80 %	5
Grain	Strzegom Monachijski typ I	3.2 kg (25%)	79 %	16
Grain	Strzegom Karmel 150	0.8 kg (6.3%)	75 %	150
Grain	Biscuit Malt	0.8 kg (6.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	40 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	10 min	15.5 %
Boil	lunga	50 g	10 min	11 %
Aroma (end of boil)	Cascade	105 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale