

# Barley Wine

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **45**
- SRM **9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type           | Name                   | Amount        | Yield | EBC |
|----------------|------------------------|---------------|-------|-----|
| Grain          | Viking - Pale Ale      | 10 kg (83.3%) | 80 %  | 7   |
| Liquid Extract | Ekstrakt słodowy jasny | 2 kg (16.7%)  | 76 %  | 15  |

## Hops

| Use for | Name                                      | Amount | Time   | Alpha acid |
|---------|-------------------------------------------|--------|--------|------------|
| Boil    | goryczkowy Marynka - szyszki własny zbiór | 70 g   | 90 min | 10 %       |
| Boil    | aromatyczny Fuggles                       | 50 g   | 5 min  | 4.4 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale  | Slant | 130 ml | Fermentis  |