Australian Barleywine

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **121**
- SRM **18.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **40.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg *(54.5%)*	80 %	4
Grain	Strzegom Pale Ale	1 kg *(9.1%)*	79 %	6
Grain	Strzegom Monachijski typ II	1 kg *(9.1%)*	79 %	22
Grain	Strzegom Karmel 30	1 kg *(9.1%)*	75 %	30
Grain	Carawheat (GR)	1 kg *(9.1%)*	68 %	79
Grain	Karmelowy żytni Strzegom	0.5 kg *(4.5%)*	75 %	150
Grain	Karmelowy Czerwony	0.5 kg *(4.5%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	90 min	14.5 %
Boil	Vic Secret	30 g	70 min	15.6 %
Boil	Enigma (AUS)	30 g	50 min	16.5 %
Boil	Summer	20 g	30 min	5.3 %
Boil	Ella	20 g	30 min	15.1 %
Boil	Galaxy	10 g	5 min	14.5 %
Boil	Vic Secret	10 g	5 min	15.6 %
Boil	Enigma (AUS)	10 g	5 min	16.5 %
Dry Hop	Summer	30 g	7 day(s)	5.3 %
Dry Hop	ella	30 g	7 day(s)	15.1 %
Dry Hop	galaxy	10 g	7 day(s)	14.5 %
Dry Hop	Vic Secret	10 g	7 day(s)	15.6 %
Dry Hop	Enigma (AUS)	10 g	7 day(s)	16.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe po białym winie	50 g	Boil	60 min