

# Barley Wine

- Gravity **22.7 BLG**
- ABV ---
- IBU **110**
- SRM **16.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.4 liter(s)**
- Total mash volume **55.2 liter(s)**

## Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Grain          | Viking Pale Ale malt       | 11 kg (79.7%) | 80 %  | 5   |
| Grain          | Fawcett - Crystal          | 1 kg (7.2%)   | 70 %  | 160 |
| Grain          | Weyermann - Pilsner Malt   | 1.3 kg (9.4%) | 81 %  | 5   |
| Grain          | Pszeniczny                 | 0.5 kg (3.6%) | 85 %  | 4   |
| Liquid Extract | WES ekstrakt słodowy jasny | 0 kg          | 80 %  | --- |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Magnum     | 80 g   | 60 min   | 13.5 %     |
| Boil                | Cascade    | 30 g   | 15 min   | 6 %        |
| Boil                | Chinook    | 25 g   | 10 min   | 13 %       |
| Boil                | Centennial | 25 g   | 5 min    | 10.5 %     |
| Aroma (end of boil) | Cascade    | 20 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Chinook    | 25 g   | 5 min    | 13 %       |
| Aroma (end of boil) | Centennial | 25 g   | 5 min    | 10.5 %     |
| Dry Hop             | Centennial | 50 g   | 4 day(s) | 10.5 %     |
| Dry Hop             | Chinook    | 50 g   | 4 day(s) | 13 %       |

## Yeasts

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