

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **43**
- SRM **15**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **128 min**
- Evaporation rate **20 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (40.6%)	80 %	5
Grain	Fawcett - Maris Otter	2.07 kg (28%)	81 %	5
Grain	Monachijski	1 kg (13.5%)	80 %	16
Grain	Słód owsiany Fawcett	0.325 kg (4.4%)	61 %	5
Grain	Pszeniczny	0.3 kg (4.1%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.1%)	73 %	120
Grain	Fawcett - Crystal	0.25 kg (3.4%)	70 %	130
Grain	Fawcett - Dark Crystal	0.15 kg (2%)	71 %	210

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	38 g	60 min	11 %
Boil	East Kent Goldings	17 g	10 min	4.7 %