

## English Barley wine

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **24**
- SRM **7.2**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	14 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	90 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Slant	100 ml	---