

barley

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU ---
- SRM **17.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński Wayerman | 2.5 kg (32.5%) | --- % | 2.5 |
| Grain | Viking Pale Ale malt | 2 kg (26%) | 80 % | 6 |
| Grain | Abbey Malt Weyermann | 1 kg (13%) | 75 % | 45 |
| Grain | Weyermann - Caraamber | 0.5 kg (6.5%) | 75 % | 65 |
| Grain | Melanoiden Malt | 0.5 kg (6.5%) | 80 % | 70 |
| Grain | karmelowy viking malt 300 | 0.2 kg (2.6%) | --- % | 300 |
| Grain | Płatki pszeniczne | 1 kg (13%) | 85 % | 3 |