

# Barley Wine

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **82**
- SRM **9.1**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **40.3 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Special B Castle          | 0 kg          | 70 %  | 350 |
| Grain | Carahell                  | 0 kg          | 77 %  | 26  |
| Grain | Castle Pale Ale           | 6 kg (52.2%)  | 80 %  | 8   |
| Grain | Weyermann - Pale Ale Malt | 5 kg (43.5%)  | 85 %  | 7   |
| Grain | Pszeniczny                | 0.5 kg (4.3%) | 85 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Admiral    | 50 g   | 60 min | 14.2 %     |
| Boil    | Chinook    | 25 g   | 30 min | 13 %       |
| Boil    | Chinook    | 25 g   | 15 min | 13 %       |
| Boil    | Centennial | 25 g   | 15 min | 10.5 %     |
| Boil    | Centennial | 25 g   | 5 min  | 10.5 %     |