

Barley Wine #2

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **47**
- SRM **11.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (79.2%)	80 %	5
Grain	Abbey Castle	1 kg (9.9%)	80 %	45
Grain	Płatki owsiane	1 kg (9.9%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.1 kg (1%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale