

# Barley Wine

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **48**
- SRM **17.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (14.3%)	75 %	150
Grain	Strzegom Karmel 30	1 kg (14.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	6.1 %
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Fuggles	20 g	30 min	6.1 %
Boil	East Kent Goldings	20 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis