

# BARLEY WINE

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- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **23**
- SRM **12.5**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **117 liter(s)**
- Total mash volume **156 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	33 kg (84.6%)	81 %	4
Grain	VIKING COOKIE	6 kg (15.4%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	300 g	60 min	3.2 %
Boil	Crystal	300 g	15 min	2.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	45 g	Danstar