

# Barley Wine

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- Gravity **32 BLG**
- ABV ---
- IBU ---
- SRM **45.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara Gold Castlemalting	1 kg (7.1%)	78 %	120
Grain	Słód Biscuit	1 kg (7.1%)	--- %	---
Grain	Briess - Caracrysal Wheat Malt	1 kg (7.1%)	78 %	108
Grain	Słód Pale Caramalt	1 kg (7.1%)	--- %	---
Grain	Caramel/Crystal Malt - 120L	1 kg (7.1%)	72 %	160
Grain	Special B Malt	1 kg (7.1%)	65.2 %	315
Grain	Special B Malt	1 kg (7.1%)	65.2 %	315
Grain	Płatki owsiane	2 kg (14.3%)	85 %	3
Grain	Viking Pale Ale malt	5 kg (35.7%)	80 %	5