

# Barley Wine

- Gravity **22.7 BLG**
- ABV ---
- IBU **110**
- SRM **16.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.4 liter(s)**
- Total mash volume **55.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (79.7%)	80 %	5
Grain	Fawcett - Crystal	1 kg (7.2%)	70 %	160
Grain	Weyermann - Pilsner Malt	1.3 kg (9.4%)	81 %	5
Grain	Pszeniczny	0.5 kg (3.6%)	85 %	4
Liquid Extract	WES ekstrakt słodowy jasny	0 kg	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	13.5 %
Boil	Cascade	30 g	15 min	6 %
Boil	Chinook	25 g	10 min	13 %
Boil	Centennial	25 g	5 min	10.5 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Chinook	25 g	5 min	13 %
Aroma (end of boil)	Centennial	25 g	5 min	10.5 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Chinook	50 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis