

# Barley Wine XXL

- Gravity **23.1 BLG**
- ABV ---
- IBU **76**
- SRM **15.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Fermentables

| Type           | Name                            | Amount       | Yield | EBC |
|----------------|---------------------------------|--------------|-------|-----|
| Liquid Extract | Liquid Extract (LME)<br>- Amber | 1.7 kg (25%) | 78 %  | 26  |
| Liquid Extract | Liquid Extract (LME)<br>- Pale  | 5.1 kg (75%) | 78 %  | 16  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Mosaic  | 50 g   | 60 min | 10 %       |
| Boil    | Cascade | 30 g   | 15 min | 6 %        |
| Boil    | Chinook | 30 g   | 60 min | 13 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |