

# Barleywine

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **35**
- SRM **10.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.4 kg (87.1%)	81 %	6
Grain	Caramel/Crystal Malt - 30L	0.25 kg (5%)	75 %	59
Grain	Amber Malt	0.25 kg (5%)	75 %	43
Grain	Briess - Carapils Malt	0.15 kg (3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %