

**bw**

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **84**
- SRM **13.6**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt       | 6 kg (55.6%)  | 80 %   | 5   |
| Grain | Bestmalz Red X             | 2 kg (18.5%)  | 79 %   | 30  |
| Grain | BESTMALZ - Best Wheat Malt | 1 kg (9.3%)   | 82 %   | 4   |
| Grain | BESTMALZ - Best Minich     | 1 kg (9.3%)   | 80.5 % | 16  |
| Grain | Biscuit Malt               | 0.5 kg (4.6%) | 79 %   | 45  |
| Grain | Amber Malt                 | 0.3 kg (2.8%) | 75 %   | 120 |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 60 min | 15.5 %     |
| Boil    | Citra                  | 25 g   | 40 min | 12 %       |
| Boil    | Citra                  | 25 g   | 20 min | 12 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 30 ml  | Fermentis  |