

## extract barleywine

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **37**
- SRM **21.4**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt amber	1.2 kg (16.7%)	--- %	180
Liquid Extract	ekstrakt pale ale	2.4 kg (33.3%)	--- %	30
Liquid Extract	ekstrakt jasny	3.6 kg (50%)	--- %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Cascade	50 g	10 min	6 %
Dry Hop	Perle	50 g	4 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis