

# Projekt Barley

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **25**
- SRM **25.4**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.2 kg (80%)	85 %	7
Grain	Weyermann Caramunich 3	0.3 kg (4.6%)	76 %	150
Grain	Weyermann Specjal W	1 kg (15.4%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	30 min	10.5 %
Boil	Fuggles	15 g	30 min	4.5 %
Dry Hop	Fuggles	30 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.4 g	Safale