

## W-4 Barley Wine

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- Gravity **25 BLG**
- ABV ---
- IBU **43**
- SRM **14.9**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.2 kg (68.8%)	80 %	7
Grain	Strzegom Monachijski typ I	0.25 kg (5.4%)	79 %	16
Grain	Pszeniczny	0.5 kg (10.8%)	85 %	4
Grain	Karmelowy Czerwony	0.25 kg (5.4%)	75 %	59
Grain	Biscuit Malt	0.25 kg (5.4%)	79 %	45
Grain	Melanoiden Malt	0.2 kg (4.3%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Boil	Marynka	10 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	rakau	20 g	0 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis