

#033 BARLEY WINE

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **43**
- SRM **14.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 0.5 kg (5.7%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.1%) | 75 % | 150 |
| Grain | Monachijski | 0.4 kg (4.6%) | 80 % | 16 |
| Grain | Strzegom Bursztynowy | 1.2 kg (13.8%) | 70 % | 49 |
| Grain | Słód owsiany Fawcett | 0.5 kg (5.7%) | 61 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (5.7%) | 79 % | 45 |
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (57.5%) | 80.5 % | 6 |
| Sugar | cukier | 0.5 kg (5.7%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Pilgrim | 50 g | 60 min | 10.3 % |
| Boil | Bramling | 20 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |