

# Barley

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- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **150**
- SRM **14.7**
- Style **American 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 **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	9 kg (97.8%)	80 %	8
Grain	Special B Castle	0.2 kg (2.2%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	90 g	60 min	13 %
Aroma (end of boil)	Green Bullet	150 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	190 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	100 g	Secondary	21 day(s)