

# Barley Wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **40**
- SRM **372.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **1 %**
- Size with trub loss **6.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **6.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy żytni ekstra	0.6 kg (29.3%)	78 %	10068
Liquid Extract	Liquid Extract (LME) - Wheat	0.85 kg (41.5%)	78 %	40
Dry Extract	MALT JASNY JĘCZMIENNY	0.6 kg (29.3%)	78 %	188

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	25 g	60 min	5 %
Aroma (end of boil)	Chinook	5 g	5 min	13 %
Aroma (end of boil)	Mosaic	5 g	5 min	10 %
Aroma (end of boil)	Cascade	5 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale