

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 |