

Barley Wine #2

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **47**
- SRM **11.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (79.2%) | 80 % | 5 |
| Grain | Abbey Castle | 1 kg (9.9%) | 80 % | 45 |
| Grain | Płatki owsiane | 1 kg (9.9%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |