

# Barley Wine

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **50**
- SRM **11.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **33.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	0.8 kg (10.7%)	79 %	22
Grain	Abbey Malt Weyermann	0.5 kg (6.7%)	75 %	45
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Strzegom Karmel 300	0.1 kg (1.3%)	70 %	299
Grain	Płatki pszeniczne	0.6 kg (8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %