

# Barley wine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **36**
- SRM ---

## 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 **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (niemcy)	4.2 kg (56.4%)	--- %	---
Grain	Pale ale (strzegom)	0.5 kg (6.7%)	--- %	---
Grain	Karmelowy 300 (strzegom)	0.3 kg (4%)	--- %	---
Grain	Pale cara 9 ebc (anglia?)	0.35 kg (4.7%)	--- %	---
Grain	Platki owsiane	0.4 kg (5.4%)	--- %	---
Grain	Pszeniczny jasny (niemcy)	0.5 kg (6.7%)	--- %	---
Liquid Extract	Ekstrakt slodowy jasny	1.2 kg (16.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	45 min	11.3 %
Boil	Cascade (pl)	40 g	20 min	4.5 %
Boil	Chinook (pl)	30 g	10 min	4.5 %
Boil	Chinook	25 g	0 min	11.5 %
Boil	Cascade (pl)	30 g	0 min	6 %

## Notes

- Na 5 minut przed koncem dodane okolo 0,5 kg miodu  
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