

# barley wine

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- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **55**
- SRM **12.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (74.1%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (3.7%)	75 %	150
Grain	Pszeniczny	2 kg (14.8%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (7.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	75 g	60 min	11 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis