

# Barley Wine

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **70**
- SRM **12.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **18.7 liter(s)**

## Fermentables

| Type           | Name                         | Amount         | Yield | EBC |
|----------------|------------------------------|----------------|-------|-----|
| Liquid Extract | Gozdawa Pale Ale Extract     | 1.7 kg (32.4%) | 78 %  | 20  |
| Liquid Extract | Gozdawa Light Extract        | 1.7 kg (32.4%) | 80 %  | 16  |
| Liquid Extract | Gozdawa Munich Amber Extract | 1.7 kg (32.4%) | 78 %  | 28  |
| Sugar          | Starter                      | 0.15 kg (2.9%) | 100 % | 0   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 30 g   | 60 min | 9.4 %      |
| Boil                | Perle             | 25 g   | 50 min | 7 %        |
| Boil                | Admiral           | 20 g   | 50 min | 12 %       |
| Boil                | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |
| Aroma (end of boil) | Hallertau         | 15 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | Gozdawa    |

## Notes

- starter 10Blg 8H  
*Sep 17, 2019, 5:15 PM*