

# Barley Wine

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **72**
- SRM **22.2**
- 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 **50 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **40.1 liter(s)**
- Total mash volume **54.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	12.5 kg (84.2%)	80.5 %	6
Grain	Pszeniczny	0.85 kg (5.7%)	85 %	4
Grain	Karmelowy Jasny	1 kg (6.7%)	75 %	100
Grain	Special B Castle	0.5 kg (3.4%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	12 %
Boil	lunga	70 g	20 min	10 %
Aroma (end of boil)	East Kent Goldings	50 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis