

Barley wine pierwszy.

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **41**
- SRM **12.7**
- 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 **240 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (90.9%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.5 kg (4.5%) | 70 % | 150 |
| Grain | Strzegom Bursztynowy | 0.5 kg (4.5%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|---------|------------|
| Boil | matynka | 80 g | 100 min | 6.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |