

barleywine

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **33**
- SRM **10.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 10 kg (83.3%) | 85 % | 7 |
| Grain | Strzegom Karmel 150 | 0.2 kg (1.7%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.1 kg (0.8%) | 68 % | 601 |
| Liquid Extract | ekstrakt słodowy pale | 1.7 kg (14.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | chmiel | 35 g | 60 min | 10 % |
| Boil | Fuggles | 25 g | 60 min | 5.3 % |
| Boil | Fuggles | 20 g | 20 min | 5.3 % |
| Boil | East Kent Goldings | 20 g | 20 min | 5.1 % |