

BarleyWine

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **64**
- SRM **16.8**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (74.1%) | 80 % | 5 |
| Grain | Peat Smoked Malt | 1 kg (14.8%) | 74 % | 6 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (7.4%) | 76 % | 150 |
| Grain | Weyermann Specjal W | 0.25 kg (3.7%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13 % |