

## Barleywine (kopie po kostkach)

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **70**
- SRM **13**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.4 liter(s)**

### Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | best ale crisp          | 9.6 kg (77.4%) | 82 %  | 5.5 |
| Grain | Monachijski             | 1 kg (8.1%)    | 80 %  | 16  |
| Grain | przeniczny              | 0.5 kg (4%)    | --- % | --- |
| Grain | Weyermann - Carapils    | 0.3 kg (2.4%)  | 78 %  | 4   |
| Grain | Bestmalz Carmel Pils    | 0.3 kg (2.4%)  | 75 %  | 5   |
| Sugar | cukier                  | 0.3 kg (2.4%)  | --- % | --- |
| Grain | Simpsons - Crystal Dark | 0.25 kg (2%)   | 74 %  | 158 |
| Grain | Special B Castle        | 0.15 kg (1.2%) | 70 %  | 350 |

### Hops

| Use for    | Name           | Amount | Time   | Alpha acid |
|------------|----------------|--------|--------|------------|
| First Wort | Lemon drop     | 30 g   | 90 min | 4.6 %      |
| First Wort | sultana        | 30 g   | 90 min | 14 %       |
| First Wort | Lotus          | 30 g   | 90 min | 15 %       |
| Boil       | Strata         | 30 g   | 1 min  | 13.6 %     |
| Boil       | Galaxy         | 50 g   | 1 min  | 15 %       |
| Boil       | Citra          | 50 g   | 1 min  | 12 %       |
| Boil       | Nelson Sauvign | 50 g   | 1 min  | 11 %       |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| kveik lutra 704 | Ale  | Liquid | 240 ml | Fermentum Mobile |