

## Barleywine v2

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU ---
- SRM **18.8**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	Barley, Torrefied	1 kg (16%)	79 %	4
Grain	Fawcett - Pale Chocolate	0.25 kg (4%)	71 %	500