

# Barliłajno

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **10.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **41.7 liter(s)**
- Total mash volume **62.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	4.1 kg (19.7%)	81 %	6
Grain	Mep©Lager	6.1 kg (29.3%)	81 %	3
Grain	Viking Pale Ale malt	3 kg (14.4%)	80 %	5
Grain	Viking Pilsner malt	4.1 kg (19.7%)	82 %	4
Grain	Monachijski	1.5 kg (7.2%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (1%)	75 %	30
Grain	1 Słód Caramunich Typ II Weyermann	1 kg (4.8%)	73 %	120
Grain	1 Abbey Malt	0.6 kg (2.9%)	80 %	55
Grain	1 Biscuit Malt	0.25 kg (1.2%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	100 min	12.8 %
Boil	Cascade	100 g	100 min	5.5 %
Boil	Citra	30 g	5 min	12.3 %
Aroma (end of boil)	Cascade	30 g	5 min	6.5 %
Aroma (end of boil)	Simcoe	30 g	5 min	12.9 %
Aroma (end of boil)	Chinook	30 g	5 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Slant	400 ml	---