

# Barlywyn

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **49**
- SRM **19.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heritage	5 kg (52.4%)	83 %	6
Grain	Caramel/Crystal Malt - 120L	0.4 kg (4.2%)	72 %	236
Grain	Weyermann Spezial W	0.6 kg (6.3%)	68 %	300
Grain	Pszeniczny	1 kg (10.5%)	85 %	4
Grain	Oats, Malted	0.4 kg (4.2%)	80 %	2
Grain	Żytni	1 kg (10.5%)	85 %	8
Grain	Viking Golden ale	1 kg (10.5%)	80 %	14
Sugar	Milk Sugar (Lactose)	0.15 kg (1.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Harlequin	35 g	120 min	13.4 %
Boil	First Gold	30 g	20 min	5.6 %
Dry Hop	Harlequin	15 g	15 day(s)	13.4 %
Dry Hop	First Gold	40 g	15 day(s)	5.6 %
Aroma (end of boil)	First Gold	30 g	7 min	5.6 %
First Wort	First Gold	0 g	120 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Other	Płatki dębowe Aroneo Douceur	30 g	Secondary	30 day(s)
Water Agent	Chlorek wapnia	2 g	Mash	120 min