

# Brett Barleywine

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- Gravity **31.4 BLG**
- ABV **15.8 %**
- IBU **43**
- SRM **23.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **48.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (51.9%)	80 %	5
Grain	Pilzneński	2 kg (20.8%)	81 %	4
Grain	Special B Castle	0.2 kg (2.1%)	70 %	350
Grain	Słód pszeniczny Bestmalz	2 kg (20.8%)	82 %	5
Grain	Caraaroma	0.23 kg (2.4%)	78 %	400
Grain	crystal 160	0.2 kg (2.1%)	75 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	23 g	60 min	11.5 %
Boil	Centennial	28 g	60 min	9.4 %