

## BW

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- Gravity **22.5 BLG**
- ABV ---
- IBU **67**
- SRM **18.1**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (58.8%)	80 %	8
Grain	Monachijski	2 kg (23.5%)	80 %	16
Grain	BESTMALZ - Best Melanoidin Light	1 kg (11.8%)	75 %	40
Grain	caramel dark	0.5 kg (5.9%)	75 %	90

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Boil	lunga	25 g	60 min	11 %
Boil	lunga	25 g	30 min	11 %
Boil	lunga	25 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale