

BW

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **52**
- SRM **11.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 6 |
| Grain | Viking Munich Malt | 1 kg (14.3%) | 78 % | 15 |
| Grain | Weyermann - Carared | 1 kg (14.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Pioneer | 30 g | 90 min | 9.5 % |
| Aroma (end of boil) | Fuggles | 30 g | 15 min | 5.6 % |
| Aroma (end of boil) | Cascade PL | 30 g | 30 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us_05 | Ale | Dry | 23 g | --- |