

## extract barleywine

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **37**
- SRM **21.4**
- 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)**

### Fermentables

| Type           | Name              | Amount         | Yield | EBC |
|----------------|-------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt amber    | 1.2 kg (16.7%) | --- % | 180 |
| Liquid Extract | ekstrakt pale ale | 2.4 kg (33.3%) | --- % | 30  |
| Liquid Extract | ekstrakt jasny    | 3.6 kg (50%)   | --- % | 16  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Magnum  | 30 g   | 60 min   | 13.5 %     |
| Aroma (end of boil) | Cascade | 50 g   | 10 min   | 6 %        |
| Dry Hop             | Perle   | 50 g   | 4 day(s) | 7 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |