

## Project 30 Barley Wine

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- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **61**
- SRM **21.3**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (38.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (6.2%)	73 %	120
Grain	Weyermann - Carared	0.4 kg (6.2%)	75 %	45
Grain	Carahell	0.4 kg (6.2%)	77 %	26
Grain	Biscuit Malt	0.4 kg (6.2%)	79 %	45
Grain	Weyermann - Carawheat	0.4 kg (6.2%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	18 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	16 g	50 min	15.5 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	36 g	Fermentis