

## thornfly dun

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **46**
- SRM **15.7**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (44.4%)	80 %	7
Grain	Monachijski	4 kg (44.4%)	80 %	16
Grain	pale cara	0.5 kg (5.6%)	74 %	9
Grain	Caramel/Crystal Malt - 120L	0.3 kg (3.3%)	72 %	150
Grain	Caramunich® typ I	0.2 kg (2.2%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Fuggles	50 g	60 min	4.5 %