

#XX Barley Wine

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **51**
- SRM **14.5**
- Style **Gose**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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	Pale Ale	4.6 kg (70.8%)	80 %	5
Grain	Oats, Flaked	1 kg (15.4%)	80 %	2
Grain	Castle Cara Ruby	0.6 kg (9.2%)	78 %	50
Grain	Caramel/Crystal Malt	0.15 kg (2.3%)	72 %	150
Grain	Weyermann Caramunich 3	0.15 kg (2.3%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Notes

- Płatki owsiane opiekane
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