122 Barleywine

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **48**
- SRM **7.5**
- 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 **120 min**
- Evaporation rate **5 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **38.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg *(77.8%)*	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg *(16.7%)*	79 %	16
Grain	Pszeniczny	0.5 kg *(5.6%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	30 g	60 min	15.8 %
Boil	Warrior	10 g	60 min	15.5 %