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- Gravity **14.5 BLG**
 - ABV **6 %**
 - IBU **45**
 - SRM **10.8**
 - Style **American Barleywine**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (84.7%)	80 %	5
Grain	Fawcett - Crystal	0.55 kg (11.7%)	70 %	160
Grain	Pszeniczny	0.17 kg (3.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	12.4 %
Whirlpool	Simcoe	25 g	10 min	13.2 %
Whirlpool	sabro	30 g	10 min	15 %