

# Barely Wine BA Sherry Oloroso

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **94**
- SRM **13.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Viking Pale Ale malt	8 kg (88.9%)	80 %	5
Grain	Caraamber	0.5 kg (5.6%)	75 %	59
Grain	Weyermann Caramunich 3	0.5 kg (5.6%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	12 %
Boil	Magnum	35 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Flavor	cherry olorosso	50 g	Secondary	30 day(s)