

BarelyWine American

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **115**
- SRM **29.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Melanoiden Malt | 0.5 kg (7.1%) | 80 % | 39 |
| Grain | CaraBohemian | 1 kg (14.3%) | 79 % | 190 |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 0.5 kg (7.1%) | 80 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 40 g | 60 min | 11 % |
| Boil | Citra | 40 g | 30 min | 12 % |
| Boil | Citra | 50 g | 15 min | 12 % |
| Boil | Perle | 30 g | 30 min | 7 % |