

# Barley Wine

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **82**
- SRM **9.1**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **40.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Special B Castle	0 kg	70 %	350
Grain	Carahell	0 kg	77 %	26
Grain	Castle Pale Ale	6 kg (52.2%)	80 %	8
Grain	Weyermann - Pale Ale Malt	5 kg (43.5%)	85 %	7
Grain	Pszeniczny	0.5 kg (4.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	14.2 %
Boil	Chinook	25 g	30 min	13 %
Boil	Chinook	25 g	15 min	13 %
Boil	Centennial	25 g	15 min	10.5 %
Boil	Centennial	25 g	5 min	10.5 %