

# BARLEY WINE

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **57**
- SRM **15.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **38.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.8 kg (81.8%)	80 %	5
Grain	Strzegom Monachijski typ II	0.58 kg (6.1%)	79 %	22
Grain	Brown Malt (British Chocolate)	0.26 kg (2.7%)	70 %	128
Grain	Strzegom Karmel 150	0.4 kg (4.2%)	75 %	150
Grain	crystal	0.5 kg (5.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	60 min	7.3 %
Boil	East Kent Goldings	50 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	500 ml	Fermentum Mobile