

# Barley Wine

---

- Gravity **32 BLG**
- ABV ---
- IBU ---
- SRM **45.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

| Type  | Name                           | Amount       | Yield  | EBC |
|-------|--------------------------------|--------------|--------|-----|
| Grain | Cara Gold Castlemalting        | 1 kg (7.1%)  | 78 %   | 120 |
| Grain | Słód Biscuit                   | 1 kg (7.1%)  | --- %  | --- |
| Grain | Briess - Caracrysal Wheat Malt | 1 kg (7.1%)  | 78 %   | 108 |
| Grain | Słód Pale Caramalt             | 1 kg (7.1%)  | --- %  | --- |
| Grain | Caramel/Crystal Malt - 120L    | 1 kg (7.1%)  | 72 %   | 160 |
| Grain | Special B Malt                 | 1 kg (7.1%)  | 65.2 % | 315 |
| Grain | Special B Malt                 | 1 kg (7.1%)  | 65.2 % | 315 |
| Grain | Płatki owsiane                 | 2 kg (14.3%) | 85 %   | 3   |
| Grain | Viking Pale Ale malt           | 5 kg (35.7%) | 80 %   | 5   |