

# Barley Wine

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **49**
- SRM **28.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **35.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (76.5%)	80 %	5
Grain	Monachijski	0.9 kg (9.8%)	80 %	16
Grain	Special B Castle	0.35 kg (3.8%)	70 %	350
Grain	Caramel Aromatic	0.6 kg (6.6%)	75 %	180
Grain	Caraaroma	0.3 kg (3.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	55 g	90 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091	Ale	Liquid	1 ml	Omega Yeast