

# Barley Wine

---

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **37**
- SRM **4.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pale ale          | 5 kg (58.8%)  | --- % | --- |
| Grain | płatki jęczmienne | 1 kg (11.8%)  | 60 %  | 4   |
| Grain | Melanoiden Malt   | 0.5 kg (5.9%) | 80 %  | 39  |
| Grain | Pilzneński        | 2 kg (23.5%)  | 81 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 40 g   | 40 min | 13 %       |
| Boil                | Citra   | 20 g   | 1 min  | 12 %       |
| Aroma (end of boil) | Mosaic  | 20 g   | 1 min  | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |