

## BARLEY WINE (draft)

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- Gravity **25.1 BLG**
- ABV ---
- IBU **87**
- SRM **15.5**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (61%)	81 %	4
Grain	Pale Ale Soufflet	2 kg (24.4%)	80 %	6.5
Grain	Special B Malt	0.3 kg (3.7%)	65.2 %	315
Grain	Abbey Castle	0.3 kg (3.7%)	80 %	45
Grain	Biscuit Malt	0.3 kg (3.7%)	79 %	45
Liquid Extract	Miód spadziowy	0.3 kg (3.7%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	65 g	60 min	15.3 %
Boil	HBC342	50 g	2 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---
Danstar - Nottingham	Ale	Dry	11 g	Danstar