

Barley Wine typu Komes

- Gravity **24 BLG**
- ABV **11 %**
- IBU **76**
- SRM **24**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (74.1%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (7.4%) | 85 % | 4 |
| Grain | Karmelowy Jasny | 1 kg (7.4%) | 75 % | 100 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (3.7%) | 68 % | 400 |
| Grain | Viking Pale Ale malt | 1 kg (7.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Citra | 30 g | 30 min | 12 % |
| Boil | Amarillo | 30 g | 15 min | 9.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 10 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Wlasna |