

barleywine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **87**
- SRM **13.5**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (20%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.7%) | 75 % | 150 |
| Grain | Pszeniczny | 0.5 kg (6.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | magnum | 50 g | 60 min | 12 % |
| Boil | marynka | 50 g | 20 min | 9 % |
| Boil | Sybilla | 50 g | 5 min | 6 % |