

# barleywine

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- 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 %