

Barleywine

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **49**
- SRM **14.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 0.5 kg (10.9%) | 85 % | 7 |
| Grain | Weyermann - Light Munich Malt | 2.5 kg (54.7%) | 82 % | 14 |
| Grain | Caramunich® typ I | 0.5 kg (10.9%) | 73 % | 80 |
| Grain | Carabelge | 0.5 kg (10.9%) | 80 % | 30 |
| Sugar | Cukier kandyzowany | 0.1 kg (2.2%) | 100 % | --- |
| Sugar | Cukier trzcinowy | 0.22 kg (4.8%) | 100 % | --- |
| Grain | Płatki owsiane | 0.25 kg (5.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Aramis | 30 g | 30 min | 10 % |
| Boil | Saaz | 15 g | 35 min | 4.16 % |
| Boil | Saaz | 15 g | 75 min | 4.16 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |