

# BARLEYWINE EI

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **54**
- SRM **13.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (6.7%)	83 %	5
Grain	Cookie	2 kg (13.3%)	72 %	50
Grain	Strzegom Karmel 30	2 kg (13.3%)	72 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	30 min	5.1 %
Boil	East Kent Goldings	50 g	10 min	5.1 %
Boil	Marynka	100 g	60 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki bourbon	100 g	Secondary	30 day(s)
Flavor	Płatki rum	100 g	Secondary	30 day(s)