

Barlie Wine III

- Gravity **30 BLG**
- ABV ---
- IBU **32**
- SRM **9**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	14 kg (100%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	90 min	5.1 %
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	East Kent Goldings	25 g	30 min	5.1 %
Boil	East Kent Goldings	25 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Slant	220 ml	Fermentis