

Barliłajno

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **10.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **41.7 liter(s)**
- Total mash volume **62.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Mep©Ale | 4.1 kg (19.7%) | 81 % | 6 |
| Grain | Mep©Lager | 6.1 kg (29.3%) | 81 % | 3 |
| Grain | Viking Pale Ale malt | 3 kg (14.4%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 4.1 kg (19.7%) | 82 % | 4 |
| Grain | Monachijski | 1.5 kg (7.2%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (1%) | 75 % | 30 |
| Grain | 1 Słód Caramunich Typ II Weyermann | 1 kg (4.8%) | 73 % | 120 |
| Grain | 1 Abbey Malt | 0.6 kg (2.9%) | 80 % | 55 |
| Grain | 1 Biscuit Malt | 0.25 kg (1.2%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|---------|------------|
| Boil | Chinook | 60 g | 100 min | 12.8 % |
| Boil | Cascade | 100 g | 100 min | 5.5 % |
| Boil | Citra | 30 g | 5 min | 12.3 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 6.5 % |
| Aroma (end of boil) | Simcoe | 30 g | 5 min | 12.9 % |
| Aroma (end of boil) | Chinook | 30 g | 5 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Slant | 400 ml | --- |