

## BW

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **25**
- SRM **21.9**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (33.1%)	78 %	6
Grain	Vienna Malt	3 kg (33.1%)	78 %	8
Grain	Amber Malt	0.5 kg (5.5%)	75 %	43
Grain	Pszeniczny	0.5 kg (5.5%)	85 %	4
Grain	Caramel/Crystal Malt - 60L	1 kg (11%)	74 %	118
Grain	Caramel/Crystal Malt - 120L	0.25 kg (2.8%)	72 %	236
Grain	Biscuit Malt	0.5 kg (5.5%)	79 %	45
Sugar	musc	0.3 kg (3.3%)	90 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	East Kent Goldings	10 g	45 min	5.1 %
Boil	Fuggles	10 g	30 min	4.5 %
Boil	East Kent Goldings	15 g	5 min	5.1 %