

**bw**

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **85**
- SRM **6.5**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	25 g	90 min	17 %
Boil	Citra	30 g	30 min	12 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Amarillo	30 g	1 min	9.5 %
Boil	Mosaic	30 g	1 min	10 %