

bw

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **84**
- SRM **13.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (55.6%)	80 %	5
Grain	Bestmalz Red X	2 kg (18.5%)	79 %	30
Grain	BESTMALZ - Best Wheat Malt	1 kg (9.3%)	82 %	4
Grain	BESTMALZ - Best Minich	1 kg (9.3%)	80.5 %	16
Grain	Biscuit Malt	0.5 kg (4.6%)	79 %	45
Grain	Amber Malt	0.3 kg (2.8%)	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Citra	25 g	40 min	12 %
Boil	Citra	25 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	30 ml	Fermentis