

BW

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **52**
- SRM **11.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	6
Grain	Viking Munich Malt	1 kg (14.3%)	78 %	15
Grain	Weyermann - Carared	1 kg (14.3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	30 g	90 min	9.5 %
Aroma (end of boil)	Fuggles	30 g	15 min	5.6 %
Aroma (end of boil)	Cascade PL	30 g	30 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us_05	Ale	Dry	23 g	---