

EBW no1

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU ---
- SRM **27.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **19 min**
- Evaporation rate **20 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Thomas Fawcett Maris Otter | 5 kg (55.6%) | 80 % | 6 |
| Grain | Viking Malt Pale Ale | 2 kg (22.2%) | 80 % | 7 |
| Grain | Viking Malt Melanoidynowy Red Ale | 1 kg (11.1%) | 75 % | 70 |
| Grain | Viking Malt Karmelowy 150 | 0.5 kg (5.6%) | 74 % | 150 |
| Grain | Castle Malting Chateau Special B | 0.5 kg (5.6%) | 77 % | 400 |