

## EBW no1

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- 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