

# Smoked Barley Wine

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **61**
- SRM **27.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **41 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (27.8%)   | 80.5 % | 6   |
| Grain | Słód Wędzony Steinbach    | 3 kg (27.8%)   | 80 %   | 5   |
| Grain | Viking wędzony olchą      | 2 kg (18.5%)   | 81 %   | 10  |
| Grain | Special B Castle          | 0.5 kg (4.6%)  | 70 %   | 350 |
| Grain | Weyermann Caramunich 3    | 0.5 kg (4.6%)  | 76 %   | 150 |
| Grain | Weyermann Specjal W       | 0.3 kg (2.8%)  | 68 %   | 300 |
| Grain | Golden Ale                | 1.5 kg (13.9%) | 80 %   | 14  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 80 g   | 60 min | 11 %       |

## Yeasts

| Name         | Type | Form  | Amount  | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale  | Slant | 1000 ml | Fermentis  |