

# Weselny Barley Wine

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **44**
- SRM **15.4**
- Style **English 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (73.7%)	79 %	6
Grain	Abbey Malt Weyermann	2 kg (21.1%)	75 %	45
Grain	Cara Crystal Castlemalting	0.5 kg (5.3%)	78 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Aroma (end of boil)	Magnum	20 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Bourbon	100 g	Secondary	45 day(s)