

# Whisky Barley Wine 20 Blg

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **46**
- SRM **2.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (55%)	--- %	---
Grain	Strzegom Pale Ale	1 kg (10%)	--- %	---
Grain	Casle Malting Whisky wędzony torfem	2 kg (20%)	85 %	4
Grain	Słód Wędzony Steinbach bukiem	1.5 kg (15%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %
Boil	Oktawia	25 g	30 min	7.1 %
Boil	Oktawia	25 g	15 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min