

## #033 BARLEY WINE

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- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **43**
- SRM **14.3**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (5.7%)	80 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.1%)	75 %	150
Grain	Monachijski	0.4 kg (4.6%)	80 %	16
Grain	Strzegom Bursztynowy	1.2 kg (13.8%)	70 %	49
Grain	Słód owsiany Fawcett	0.5 kg (5.7%)	61 %	5
Grain	Biscuit Malt	0.5 kg (5.7%)	79 %	45
Grain	BESTMALZ - Bestt Pale Ale	5 kg (57.5%)	80.5 %	6
Sugar	cukier	0.5 kg (5.7%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	50 g	60 min	10.3 %
Boil	Bramling	20 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's