

barley wine

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **48**
- SRM **21**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Jęczmień palony | 0.04 kg (0.5%) | 55 % | 985 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (2.5%) | 72 % | 236 |
| Sugar | muscovado | 0.25 kg (3.1%) | 90 % | 150 |
| Grain | Briess - Pale Ale Malt | 7.5 kg (93.9%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Target | 30 g | 60 min | 10.5 % |
| Boil | East Kent Goldings | 30 g | 20 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 10 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| wyest 1728 scottish ale | Ale | Slant | 200 ml | --- |