

# Barley wine

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **44**
- SRM **13.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (79.4%)	80 %	4
Grain	Karmelowy Czerwony	2 kg (15.9%)	75 %	59
Liquid Extract	melasa trzcinowa	0.6 kg (4.8%)	90 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	100 g	10 min	3.6 %
Boil	Columbus/Tomahawk/Zeus	50 g	40 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	wrzos	20 g	Boil	10 min
Spice	hibiskus	20 g	Boil	10 min
Flavor	płatki red wine	50 g	Secondary	20 day(s)