

Barley Wine

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **50**
- SRM **11.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **33.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (10.7%) | 79 % | 22 |
| Grain | Abbey Malt Weyermann | 0.5 kg (6.7%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.1 kg (1.3%) | 70 % | 299 |
| Grain | Płatki pszeniczne | 0.6 kg (8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |