

Barley Wine

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **70**
- SRM **12.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **18.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|----------------|-------|-----|
| Liquid Extract | Gozdawa Pale Ale Extract | 1.7 kg (32.4%) | 78 % | 20 |
| Liquid Extract | Gozdawa Light Extract | 1.7 kg (32.4%) | 80 % | 16 |
| Liquid Extract | Gozdawa Munich Amber Extract | 1.7 kg (32.4%) | 78 % | 28 |
| Sugar | Starter | 0.15 kg (2.9%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 9.4 % |
| Boil | Perle | 25 g | 50 min | 7 % |
| Boil | Admiral | 20 g | 50 min | 12 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |
| Aroma (end of boil) | Hallertau | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | Gozdawa |

Notes

- starter 10Blg 8H
Sep 17, 2019, 5:15 PM