

# Barley Wine

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **30**
- SRM **15.5**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (71.9%)	80 %	5
Grain	Monachijski	1 kg (12%)	80 %	16
Grain	Special B Castle	0.25 kg (3%)	70 %	350
Grain	Rye, Flaked	0.5 kg (6%)	78.3 %	4
Grain	Słód owsiany Fawcett	0.5 kg (6%)	61 %	5
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.2%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	50 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	300 ml	---