

# Barley wine

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- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **56**
- SRM **22.7**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (70.2%)	81 %	4
Grain	Special B Malt	0.2 kg (3.5%)	65.2 %	315
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400
Grain	Carawheat (GR)	0.3 kg (5.3%)	68 %	79
Grain	Płatki owsiane	1 kg (17.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	50 min	14.7 %
Boil	Fuggles	25 g	10 min	4.5 %