

Barley Wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **72**
- SRM **22.2**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **40.1 liter(s)**
- Total mash volume **54.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 12.5 kg (84.2%) | 80.5 % | 6 |
| Grain | Pszeniczny | 0.85 kg (5.7%) | 85 % | 4 |
| Grain | Karmelowy Jasny | 1 kg (6.7%) | 75 % | 100 |
| Grain | Special B Castle | 0.5 kg (3.4%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 12 % |
| Boil | lunga | 70 g | 20 min | 10 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |