

# Barley Wine

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **37**
- SRM **4.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	5 kg (58.8%)	--- %	---
Grain	płatki jęczmienne	1 kg (11.8%)	60 %	4
Grain	Melanoiden Malt	0.5 kg (5.9%)	80 %	39
Grain	Pilzneński	2 kg (23.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	40 min	13 %
Boil	Citra	20 g	1 min	12 %
Aroma (end of boil)	Mosaic	20 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis