

# Barley Wine

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **45**
- SRM **9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - Pale Ale	10 kg (83.3%)	80 %	7
Liquid Extract	Ekstrakt słodowy jasny	2 kg (16.7%)	76 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	goryczkowy Marynka - szyszki własny zbiór	70 g	90 min	10 %
Boil	aromatyczny Fuggles	50 g	5 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	130 ml	Fermentis