

BARLEY WINE (draft)

- Gravity **25.1 BLG**
- ABV ---
- IBU **87**
- SRM **15.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------|---------------|--------|-----|
| Grain | Pilznieński | 5 kg (61%) | 81 % | 4 |
| Grain | Pale Ale Soufflet | 2 kg (24.4%) | 80 % | 6.5 |
| Grain | Special B Malt | 0.3 kg (3.7%) | 65.2 % | 315 |
| Grain | Abbey Castle | 0.3 kg (3.7%) | 80 % | 45 |
| Grain | Biscuit Malt | 0.3 kg (3.7%) | 79 % | 45 |
| Liquid Extract | Miód spadziowy | 0.3 kg (3.7%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Nugget | 65 g | 60 min | 15.3 % |
| Boil | HBC342 | 50 g | 2 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |