

Barley wine pierwszy.

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **41**
- SRM **12.7**
- 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 **240 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (90.9%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (4.5%)	70 %	150
Grain	Strzegom Bursztynowy	0.5 kg (4.5%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	matynka	80 g	100 min	6.8 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale