

## Barley Wine typu Komes

- Gravity **24 BLG**
- ABV **11 %**
- IBU **76**
- SRM **24**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (74.1%)	80 %	5
Grain	Pszeniczny	1 kg (7.4%)	85 %	4
Grain	Karmelowy Jasny	1 kg (7.4%)	75 %	100
Grain	Strzegom Czekoladowy jasny	0.5 kg (3.7%)	68 %	400
Grain	Viking Pale Ale malt	1 kg (7.4%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Citra	30 g	30 min	12 %
Boil	Amarillo	30 g	15 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %

### Yeasts

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