

Barley Wine XXL

- Gravity **23.1 BLG**
- ABV ---
- IBU **76**
- SRM **15.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Amber	1.7 kg (25%)	78 %	26
Liquid Extract	Liquid Extract (LME) - Pale	5.1 kg (75%)	78 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Boil	Cascade	30 g	15 min	6 %
Boil	Chinook	30 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale