

# barleywine

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **33**
- SRM **10.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10 kg (83.3%)	85 %	7
Grain	Strzegom Karmel 150	0.2 kg (1.7%)	75 %	150
Grain	Strzegom Karmel 600	0.1 kg (0.8%)	68 %	601
Liquid Extract	ekstrakt słodowy pale	1.7 kg (14.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chmiel	35 g	60 min	10 %
Boil	Fuggles	25 g	60 min	5.3 %
Boil	Fuggles	20 g	20 min	5.3 %
Boil	East Kent Goldings	20 g	20 min	5.1 %