

# Barleywine

---

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **86**
- SRM **12.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7 kg (62.5%)	80.5 %	2
Grain	Strzegom Wiedeński	2 kg (17.9%)	79 %	10
Grain	Briess - Wheat Malt, Red	1 kg (8.9%)	81 %	5
Grain	Monachijski	1 kg (8.9%)	80 %	16
Grain	Strzegom Karmel 600	0.2 kg (1.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	40 min	13 %
Aroma (end of boil)	Citra	100 g	15 min	12 %
Aroma (end of boil)	Sabro	100 g	5 min	15 %