

# BarleyWine

---

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **64**
- SRM **16.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.1%)	80 %	5
Grain	Peat Smoked Malt	1 kg (14.8%)	74 %	6
Grain	Weyermann Caramunich 3	0.5 kg (7.4%)	76 %	150
Grain	Weyermann Specjal W	0.25 kg (3.7%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13 %