

## Barleywine (kopie po kostkach)

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **70**
- SRM **13**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	best ale crisp	9.6 kg (77.4%)	82 %	5.5
Grain	Monachijski	1 kg (8.1%)	80 %	16
Grain	przeniczny	0.5 kg (4%)	--- %	---
Grain	Weyermann - Carapils	0.3 kg (2.4%)	78 %	4
Grain	Bestmalz Carmel Pils	0.3 kg (2.4%)	75 %	5
Sugar	cukier	0.3 kg (2.4%)	--- %	---
Grain	Simpsons - Crystal Dark	0.25 kg (2%)	74 %	158
Grain	Special B Castle	0.15 kg (1.2%)	70 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lemon drop	30 g	90 min	4.6 %
First Wort	sultana	30 g	90 min	14 %
First Wort	Lotus	30 g	90 min	15 %
Boil	Strata	30 g	1 min	13.6 %
Boil	Galaxy	50 g	1 min	15 %
Boil	Citra	50 g	1 min	12 %
Boil	Nelson Sauvign	50 g	1 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
kveik lutra 704	Ale	Liquid	240 ml	Fermentum Mobile