

# BarleyWine

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **44**
- SRM **15.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Monachijski	2 kg (25%)	80 %	14
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	180
Grain	cookie	0.5 kg (6.3%)	70 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	20 min	17 %
Boil	Columbus/Tomahawk/Zeus	25 g	20 min	15.5 %
Dry Hop	Summit	25 g	4 day(s)	17 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	4 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis