

# Barliłajn

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **114**
- SRM **55**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **19.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Strzegom Bursztynowy	1.4 kg (23.3%)	70 %	49
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (28.3%)	80 %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (28.3%)	90 %	621
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Sugar	cukier trzcinowy	0.7 kg (11.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	100 g	40 min	15 %