

berley Angelwine 25 BLG

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **141**
- SRM **20.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **20 %/h**
- Boil size **21.9 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 | Castle Pale Ale | 5 kg (62.5%) | 80 % | 8 |
| Grain | Strzegom Monachijski typ II | 2 kg (25%) | 79 % | 22 |
| Grain | Cookie | 0.5 kg (6.3%) | 70 % | --- |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.3%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 80 min | 15.5 % |
| Boil | Daneli | 50 g | 10 min | 15.5 % |
| Boil | Bravo | 12 g | 15 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 30 min | 15.5 % |
| Boil | Simcoe | 25 g | 15 min | 13.2 % |