

# BWT

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **88**
- SRM **14.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (79.4%)	80 %	5
Grain	Caraamber	0.5 kg (4%)	75 %	59
Grain	Żytni	0.5 kg (4%)	85 %	8
Grain	Special B Malt	0.3 kg (2.4%)	65.2 %	315
Grain	Płatki owsiane	1 kg (7.9%)	60 %	3
Grain	Weyermann - Melanoiden Malt	0.3 kg (2.4%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	120 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---