

# Horatio Bonaparte

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **47**
- SRM **24.3**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (58.3%)	85 %	7
Grain	Caraaroma	0.25 kg (2.4%)	78 %	400
Grain	Strzegom Wiedeński	1 kg (9.7%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (9.7%)	79 %	22
Grain	Weyermann - Carapils	1 kg (9.7%)	78 %	4
Grain	Caramunich® typ I	0.8 kg (7.8%)	73 %	80
Grain	Chocolate Malt (US)	0.25 kg (2.4%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	60 min	5.1 %
Boil	Fuggles	60 g	30 min	4.5 %
Boil	East Kent Goldings	30 g	15 min	5.1 %
Boil	Fuggles	30 g	15 min	4.5 %
Dry Hop	East Kent Goldings	30 g	4 day(s)	5.1 %
Dry Hop	Fuggles	30 g	4 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP039 - Nottingham Ale Yeast	Ale	Liquid	100 ml	White Labs