

## PEBW English Barley Wine

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **68**
- SRM **21.6**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy pale ale Bruntal	3.4 kg (66.7%)	82 %	40
Liquid Extract	Ekstrakt słodowy pszeniczny Bruntal	1.1 kg (21.6%)	81 %	40
Grain	Mild Malt	0.3 kg (5.9%)	80 %	8
Grain	Caramel/Crystal Malt - 120L	0.3 kg (5.9%)	72 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	43 g	60 min	14.2 %
Boil	English Golding	60 g	5 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	---