

# Projekt Barley

---

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **25**
- SRM **25.4**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.2 kg (80%)  | 85 %  | 7   |
| Grain | Weyermann Caramunich 3    | 0.3 kg (4.6%) | 76 %  | 150 |
| Grain | Weyermann Specjal W       | 1 kg (15.4%)  | 68 %  | 300 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Target  | 25 g   | 30 min   | 10.5 %     |
| Boil    | Fuggles | 15 g   | 30 min   | 4.5 %      |
| Dry Hop | Fuggles | 30 g   | 7 day(s) | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.4 g | Safale     |