

Smoked Barleywine

- Gravity **29.8 BLG**
- ABV ---
- IBU **67**
- SRM **11.2**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **16.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|----------------------------------|----------------|-------|-----|
| Grain | VIKING Jęczmienny wędzony torfem | 5 kg (88.8%) | 80 % | 10 |
| Grain | Viking Pilsner malt | 0.5 kg (8.9%) | 82 % | 4 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.13 kg (2.3%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 35 g | 50 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 50 min | 10 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 15 g | 10 min | 10 % |