EBW no1

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **---**
- SRM **27.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **19 min**
- Evaporation rate **20 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Maris Otter	5 kg *(55.6%)*	80 %	6
Grain	Viking Malt Pale Ale	2 kg *(22.2%)*	80 %	7
Grain	Viking Malt Melanoidynowy Red Ale	1 kg *(11.1%)*	75 %	70
Grain	Viking Malt Karmelowy 150	0.5 kg *(5.6%)*	74 %	150
Grain	Castle Malting Chateau Special B	0.5 kg *(5.6%)*	77 %	400