

141 Barleywine

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **42**
- SRM **6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **35.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (84.3%)	80 %	5
Grain	Strzegom Wiedeński	1.1 kg (13.3%)	79 %	10
Grain	Pszeniczny	0.2 kg (2.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.7 %
Boil	Hallertau	30 g	40 min	4.5 %

Notes

- Odfermentowało do 6,6
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