

## Barlei vine

---

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **56**
- SRM **11**
- Style **American 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 **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (71.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (23.8%)	79 %	16
Grain	Karmelowy	0.2 kg (4.8%)	70 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	East Kent Goldings	17 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale