

# barley

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU ---
- SRM **17.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Wayerman	2.5 kg (32.5%)	--- %	2.5
Grain	Viking Pale Ale malt	2 kg (26%)	80 %	6
Grain	Abbey Malt Weyermann	1 kg (13%)	75 %	45
Grain	Weyermann - Caraamber	0.5 kg (6.5%)	75 %	65
Grain	Melanoiden Malt	0.5 kg (6.5%)	80 %	70
Grain	karmelowy viking malt 300	0.2 kg (2.6%)	--- %	300
Grain	Płatki pszeniczne	1 kg (13%)	85 %	3