

# Barley

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **78**
- SRM **24.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **40.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (43.5%)	85 %	7
Grain	Pszeniczny	1 kg (8.7%)	85 %	4
Grain	Strzegom Karmel 300	1 kg (8.7%)	70 %	299
Grain	Amber Malt	0.5 kg (4.3%)	75 %	43
Grain	Monachijski	4 kg (34.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Whirlpool	Simcoe	125 g	15 min	13.2 %
Boil	Fuggles	100 g	30 min	4.5 %