

Barley Wine

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **48**
- SRM **17.9**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 1 kg (14.3%) | 75 % | 150 |
| Grain | Strzegom Karmel 30 | 1 kg (14.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 6.1 % |
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | Fuggles | 20 g | 30 min | 6.1 % |
| Boil | East Kent Goldings | 20 g | 30 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |