

# Barley wine

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **44**
- SRM **13.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

| Type           | Name                | Amount        | Yield | EBC |
|----------------|---------------------|---------------|-------|-----|
| Grain          | Strzegom Pilzneński | 10 kg (79.4%) | 80 %  | 4   |
| Grain          | Karmelowy Czerwony  | 2 kg (15.9%)  | 75 %  | 59  |
| Liquid Extract | melasa trzcinowa    | 0.6 kg (4.8%) | 90 %  | 100 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Styrian Golding        | 100 g  | 10 min | 3.6 %      |
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 40 min | 15.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |

## Extras

| Type   | Name            | Amount | Use for   | Time      |
|--------|-----------------|--------|-----------|-----------|
| Spice  | wrzos           | 20 g   | Boil      | 10 min    |
| Spice  | hibiskus        | 20 g   | Boil      | 10 min    |
| Flavor | płatki red wine | 50 g   | Secondary | 20 day(s) |