

# Barley Wine

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **70**
- SRM **12.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **18.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa Pale Ale Extract	1.7 kg (32.4%)	78 %	20
Liquid Extract	Gozdawa Light Extract	1.7 kg (32.4%)	80 %	16
Liquid Extract	Gozdawa Munich Amber Extract	1.7 kg (32.4%)	78 %	28
Sugar	Starter	0.15 kg (2.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	9.4 %
Boil	Perle	25 g	50 min	7 %
Boil	Admiral	20 g	50 min	12 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Aroma (end of boil)	Hallertau	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa

## Notes

- starter 10Blg 8H  
*Sep 17, 2019, 5:15 PM*