

# Barleywine

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- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **58**
- SRM **22**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy pale ale Bruntal	10.2 kg (95.3%)	80 %	37
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Polaris	50 g	60 min	17.1 %