

Barleywine (kopie po kostkach)

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **70**
- SRM **13**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | best ale crisp | 9.6 kg (77.4%) | 82 % | 5.5 |
| Grain | Monachijski | 1 kg (8.1%) | 80 % | 16 |
| Grain | przeniczny | 0.5 kg (4%) | --- % | --- |
| Grain | Weyermann - Carapils | 0.3 kg (2.4%) | 78 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (2.4%) | 75 % | 5 |
| Sugar | cukier | 0.3 kg (2.4%) | --- % | --- |
| Grain | Simpsons - Crystal Dark | 0.25 kg (2%) | 74 % | 158 |
| Grain | Special B Castle | 0.15 kg (1.2%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------------|--------|--------|------------|
| First Wort | Lemon drop | 30 g | 90 min | 4.6 % |
| First Wort | sultana | 30 g | 90 min | 14 % |
| First Wort | Lotus | 30 g | 90 min | 15 % |
| Boil | Strata | 30 g | 1 min | 13.6 % |
| Boil | Galaxy | 50 g | 1 min | 15 % |
| Boil | Citra | 50 g | 1 min | 12 % |
| Boil | Nelson Sauvign | 50 g | 1 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| kveik lutra 704 | Ale | Liquid | 240 ml | Fermentum Mobile |