

# Barlyw

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **31**
- SRM **15.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (86.2%)	81 %	4
Grain	Karmelowy Czerwony	0.5 kg (8.6%)	75 %	59
Grain	Strzegom Czekoladowy 400	0.3 kg (5.2%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13 %
Boil	Marynka	20 g	5 min	6 %