

# benbarleywine

---

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **47**
- SRM **23.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	red active	5 kg (80%)	--- %	35
Grain	red ale strzegom	0.25 kg (4%)	--- %	70
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (8%)	80 %	20
Grain	Karmelowy żytni Strzegom	0.5 kg (8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	85 min	5.1 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	80 ml	---