

# berley Angelwine 25 BLG

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **141**
- SRM **20.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **20 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (62.5%)	80 %	8
Grain	Strzegom Monachijski typ II	2 kg (25%)	79 %	22
Grain	Cookie	0.5 kg (6.3%)	70 %	---
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	80 min	15.5 %
Boil	Daneli	50 g	10 min	15.5 %
Boil	Bravo	12 g	15 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Simcoe	25 g	15 min	13.2 %