

bw

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **85**
- SRM **6.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8.5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 25 g | 90 min | 17 % |
| Boil | Citra | 30 g | 30 min | 12 % |
| Boil | Mosaic | 30 g | 30 min | 10 % |
| Boil | Amarillo | 30 g | 1 min | 9.5 % |
| Boil | Mosaic | 30 g | 1 min | 10 % |