

BWT

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **88**
- SRM **14.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 10 kg (79.4%) | 80 % | 5 |
| Grain | Caraamber | 0.5 kg (4%) | 75 % | 59 |
| Grain | Żytni | 0.5 kg (4%) | 85 % | 8 |
| Grain | Special B Malt | 0.3 kg (2.4%) | 65.2 % | 315 |
| Grain | Płatki owsiane | 1 kg (7.9%) | 60 % | 3 |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (2.4%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 120 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |