

## english BW 2

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- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **54**
- SRM **7.1**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	10 kg (95.2%)	81 %	6
Sugar	cukier kandyzowany	0.5 kg (4.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile