

## bo chca jak najtaniej

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **3.9**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **10.3 liter(s)**

### Fermentables

| Type           | Name        | Amount           | Yield | EBC |
|----------------|-------------|------------------|-------|-----|
| Liquid Extract | poldingroup | 0.8 kg (62.5%)   | 78 %  | 15  |
| Sugar          | cukier      | 0.479 kg (37.5%) | 100 % | 0   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 9 %        |

### Yeasts

| Name       | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| piekarskie | Ale  | Dry  | 20 g   | ---        |

### Notes

- Totalny eksperyment dla beki, nie róbcie tego w domu XD  
Ekstrakt koszt - 8,51  
Cukier koszt - 2,20  
Chmiel koszt - 0,90 gr  
Drożdże koszt - 0,68 gr  
Całkowity koszt - 12,29 - 0,61 gr butelka  
*Dec 27, 2022, 4:13 PM*