

## BW

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **86**
- SRM **19.9**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **11.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (55.6%)	80 %	7
Grain	Monachijski	1 kg (22.2%)	80 %	16
Grain	Weyermann - Carawheat	0.2 kg (4.4%)	77 %	97
Grain	Special B Castle	0.2 kg (4.4%)	70 %	350
Grain	Abbey Castle	0.2 kg (4.4%)	80 %	45
Grain	Platki owsiane	0.4 kg (8.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	lunga	20 g	60 min	11 %
Boil	Challenger	10 g	15 min	7 %
Boil	East Kent Goldings	10 g	15 min	5.1 %
Boil	Challenger	20 g	3 min	7 %
Boil	East Kent Goldings	20 g	3 min	5.1 %