

Bw2

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **50**
- SRM **11.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | 7.6 kg (89.4%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.4%) | 75 % | 150 |
| Grain | Karmelowy Czerwony | 0.7 kg (8.2%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 14.5 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 30 min | 14.5 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 10 min | 14.5 % |