

# I have no idea

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- Gravity **21.3 BLG**
- ABV ---
- IBU **75**
- SRM **11.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (61%)    | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 3 kg (36.6%)  | 79 %  | 22  |
| Sugar | Cane (Beet) Sugar           | 0.2 kg (2.4%) | 100 % | 0   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Citra    | 50 g   | 60 min   | 12 %       |
| Boil      | Citra    | 50 g   | 20 min   | 12 %       |
| Whirlpool | Citra    | 50 g   | 0 min    | 12 %       |
| Whirlpool | Amarillo | 50 g   | 0 min    | 9.5 %      |
| Dry Hop   | Amarillo | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop   | Citra    | 50 g   | 5 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |