

# 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