

## inglysz barley

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU ---
- SRM **18.9**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (82.6%)	81 %	4
Grain	Karmelowy Czerwony	0.3 kg (5%)	75 %	59
Grain	Biscuit Malt	0.3 kg (5%)	79 %	45
Grain	Cara Gold Castlemalting	0.2 kg (3.3%)	78 %	120
Grain	Special B Malt	0.2 kg (3.3%)	65.2 %	315
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	1100