

# PSZEMOCARZ

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **43**
- SRM **7.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (10.1%)	82 %	4
Grain	Viking Wheat Malt	6 kg (60.6%)	83 %	5
Grain	Simpsons - Golden Promise	1 kg (10.1%)	81 %	4
Grain	Melanoiden Malt	0.4 kg (4%)	80 %	39
Sugar	Cane (Beet) Sugar	0.5 kg (5.1%)	100 %	0
Grain	Monachijski	1 kg (10.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %