

# Słodka 30

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- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **25**
- SRM **23.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt            | 5.2 kg (84.6%) | 80 %  | 5   |
| Grain          | Strzegom Bursztynowy            | 0.3 kg (4.9%)  | 70 %  | 49  |
| Grain          | Płatki owsiane                  | 0.4 kg (6.5%)  | 85 %  | 3   |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 0.25 kg (4.1%) | 90 %  | 600 |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Amarillo | 25 g   | 50 min | 8.9 %      |
| Whirlpool | Amarillo | 25 g   | 5 min  | 8.9 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 15 g   | Safale     |