

# Smoked BW

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **87**
- SRM **20.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	70 %	5
Grain	Strzegom Karmel 600	0.3 kg (5%)	60 %	601
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (28.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Chinook	30 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Slant	150 ml	---