

# snipe bloa

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- Gravity **25.1 BLG**
- ABV ---
- IBU **54**
- SRM **19.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.5 kg (53.3%)	83 %	6
Grain	Monachijski	0.95 kg (20.3%)	80 %	16
Grain	Strzegom Wiedeński	0.4 kg (8.5%)	79 %	10
Grain	Caramunich II	0.14 kg (3%)	70 %	120
Grain	Carahell	0.25 kg (5.3%)	77 %	26
Grain	Pszeniczny	0.4 kg (8.5%)	85 %	4
Grain	Fawcett - Pale Chocolate	0.05 kg (1.1%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	23 g	60 min	13.2 %
Aroma (end of boil)	Fuggles	30 g	15 min	4.5 %