

# Świdnickie

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **29**
- SRM **19.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.65 kg (38.6%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (23.4%)	79 %	10
Grain	Pilznieński	0.5 kg (11.7%)	81 %	4
Grain	płatki jęczmienne	0.4 kg (9.4%)	60 %	4
Grain	Strzegom Monachijski typ II	0.25 kg (5.9%)	79 %	22
Grain	Weyermann Caramunich 3	0.25 kg (5.9%)	76 %	150
Grain	Strzegom Karmel 300	0.22 kg (5.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	30 min	15.4 %