

Twitch Community Beer vol.2

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **37**
- SRM **12.8**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (61%)	80 %	16
Grain	Pszeniczny	3 kg (36.6%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (2.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Whirlpool	East Kent Goldings	50 g	0 min	5.1 %
Whirlpool	Saaz (Czech Republic)	50 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---