

## zupa

- Gravity **22.7 BLG**
- ABV ---
- IBU **88**
- SRM **17.7**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **36.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (71.9%)	80 %	5
Grain	Monachijski	2 kg (24%)	80 %	16
Grain	Strzegom Karmel 600	0.15 kg (1.8%)	68 %	601
Sugar	Cane (Beet) Sugar	0.2 kg (2.4%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	30 g	30 min	12 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Citra	40 g	5 min	12 %
Boil	Amarillo	70 g	5 min	9.5 %
Dry Hop	Citra	100 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale