

## #19 GIGA CHAD

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **63**
- SRM **20.2**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **10.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

| Type  | Name                   | Amount           | Yield | EBC |
|-------|------------------------|------------------|-------|-----|
| Grain | Viking Pale Ale malt   | 2.2 kg (68.8%)   | 80 %  | 5   |
| Grain | Cookie                 | 0.625 kg (19.5%) | 72 %  | 40  |
| Grain | Weyermann Caramunich 3 | 0.25 kg (7.8%)   | 76 %  | 150 |
| Grain | Special W              | 0.125 kg (3.9%)  | 73 %  | 300 |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Challenger | 40 g   | 50 min | 6.4 %      |
| Aroma (end of boil) | Challenger | 20 g   | 10 min | 6.4 %      |

### Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Fermentis US-05 | Ale  | Slant | 400 ml | ---        |

### Extras

| Type        | Name          | Amount | Use for   | Time      |
|-------------|---------------|--------|-----------|-----------|
| Water Agent | Sól           | 4 g    | Mash      | ---       |
| Flavor      | Płatki dębowe | 10 g   | Secondary | 20 day(s) |