

## barlej kurwa fi kurwa fa

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **65**
- SRM **15.8**

### Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 4 kg (83.3%)   | 80 %  | 5   |
| Grain | Carabelge             | 0.5 kg (10.4%) | 80 %  | 30  |
| Grain | Castlemalting Crystal | 0.2 kg (4.2%)  | 75 %  | 150 |
| Grain | Weyermann Specjal W   | 0.1 kg (2.1%)  | 68 %  | 300 |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Chinook    | 30 g   | 60 min | 12.1 %     |
| Boil      | Willamette | 20 g   | 5 min  | 5 %        |
| Boil      | Chinook    | 20 g   | 5 min  | 12.1 %     |
| Whirlpool | Willamette | 30 g   | 5 min  | 5 %        |