Oddech wampira

- Gravity **31.8 BLG**
- ABV **16.1 %**
- IBU **113**
- SRM **25.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **38.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.35 kg *(84.7%)*	80 %	5
Grain	Monachijski	0.63 kg *(5.7%)*	80 %	16
Grain	Strzegom Karmel 150	1 kg *(9.1%)*	75 %	150
Grain	Strzegom Czekoladowy 1200	0.06 kg *(0.5%)*	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	100 min	13 %
Boil	Cascade	25 g	55 min	6 %
Boil	Citra	25 g	55 min	12 %
Boil	Chinook	25 g	55 min	13 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Chinook	25 g	0 min	13 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	125 g	21 day(s)	6 %
Dry Hop	Citra	125 g	21 day(s)	12 %
Dry Hop	Chinook	125 g	21 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	400 ml	---