

## #8 BW

- Gravity **25.3 BLG**
- ABV ---
- IBU **115**
- SRM **15.9**
- 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 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale           | 6 kg (61.5%)   | 79 %   | 6   |
| Grain | Strzegom Monachijski typ I  | 2.5 kg (25.6%) | 79 %   | 16  |
| Grain | Briess - Vienna Malt        | 0.5 kg (5.1%)  | 77.5 % | 7   |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (5.1%)  | 81 %   | 53  |
| Grain | Weyermann - Carawheat       | 0.25 kg (2.6%) | 77 %   | 97  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 80 g   | 90 min | 10 %       |
| Boil    | Equinox  | 30 g   | 30 min | 13.1 %     |
| Boil    | Amarillo | 30 g   | 10 min | 9.5 %      |
| Boil    | Citra    | 50 g   | 10 min | 12 %       |
| Boil    | Equinox  | 20 g   | 10 min | 13.1 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |