BW

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **72**
- SRM **17.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(76.9%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(15.4%)*	79 %	16
Grain	Biscuit Malt	0.1 kg *(1.5%)*	79 %	45
Grain	Słód Caramunich Typ II Weyermann	0.2 kg *(3.1%)*	73 %	120
Grain	Caraaroma	0.1 kg *(1.5%)*	78 %	400
Grain	Special B Malt	0.1 kg *(1.5%)*	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Dry Hop	Idaho 7	25 g	3 day(s)	12.7 %
Dry Hop	Citra	25 g	2 day(s)	12 %