

# Andrzej Smykalla

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **100**
- SRM **33.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (37%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (22.2%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (3.7%)	70 %	300
Grain	Weyermann - Carawheat	1 kg (7.4%)	77 %	130
Grain	Aroma CastleMalting	1 kg (7.4%)	78 %	100
Grain	Abbey Malt Weyermann	0.5 kg (3.7%)	75 %	40
Grain	Special B Castle	1 kg (7.4%)	70 %	320
Grain	Biscuit Malt	1.5 kg (11.1%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rubin	50 g	90 min	9 %
Boil	Magnat	100 g	75 min	11.2 %
Aroma (end of boil)	Izabella	50 g	15 min	5.1 %
Aroma (end of boil)	Citra	50 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	150 ml	Własne