

# barlej kurwa fi kurwa fa

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- 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 %