

## BW BA

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU ---
- SRM **15.7**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wiedeński Strzegom 5-7,5 EBC	3 kg (30%)	79 %	6
Grain	Viking melanoidynowy	2.5 kg (25%)	75 %	60
Grain	Karmelowy Jasny 30EBC	0.5 kg (5%)	75 %	30
Grain	Słód Pilzneński Viking Malt 3,2-4,5	4 kg (40%)	80 %	4