

## Bw2

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **50**
- SRM **11.6**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.6 kg (89.4%)	80 %	5
Grain	Strzegom Karmel 150	0.2 kg (2.4%)	75 %	150
Grain	Karmelowy Czerwony	0.7 kg (8.2%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	14.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	14.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	14.5 %