

## dr mengele bw 22

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- Gravity **22 BLG**
- ABV ---
- IBU **95**
- SRM **7.3**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (75%)	79 %	6
Grain	Monachijski	0.5 kg (12.5%)	80 %	16
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	20 g	60 min	11.8 %
Boil	Dr Rudi	20 g	40 min	11.8 %
Boil	Dr Rudi	30 g	10 min	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale