

kremówka ale

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **41**
- SRM **9.9**
- Style **English 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 3 kg (46.2%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 10 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.7%) | 76.1 % | 0 |
| Grain | Biscuit Malt | 0.5 kg (7.7%) | 79 % | 45 |
| Grain | Płatki owsiane | 1.5 kg (23.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 25 g | 60 min | 15.5 % |