

# kremówka ale

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- 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 %