

# NIECH MOC BĘDZIE Z TOBĄ

- Gravity **27.9 BLG**
- ABV ---
- IBU **119**
- SRM **17.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (61.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2.5 kg (25.6%)	79 %	16
Grain	Briess - Vienna Malt	0.5 kg (5.1%)	77.5 %	7
Grain	Weyermann - Melanoiden Malt	0.5 kg (5.1%)	81 %	53
Grain	Weyermann - Carawheat	0.25 kg (2.6%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Citra	60 g	10 min	12 %
Boil	Crystal	60 g	10 min	4.5 %
Boil	Equinox	60 g	10 min	13.1 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Crystal	30 g	5 day(s)	4.5 %
Dry Hop	Equinox	30 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale