

## pink salmon 36+

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- Gravity **38.1 BLG**
- ABV **20.9 %**
- IBU **17**
- SRM **18.3**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **31.1 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 4.7 kg (52.8%) | 80 %  | 5   |
| Grain | Monachijski                      | 3.5 kg (39.3%) | 80 %  | 16  |
| Grain | Aromatic Malt                    | 0.5 kg (5.6%)  | 78 %  | 51  |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (2.2%)  | 73 %  | 120 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 50 g   | 60 min | 4.5 %      |