

Pink salmon

- Gravity **28.3 BLG**
- ABV ---
- IBU **51**
- SRM **15.1**
- 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 **14.3 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 3 kg (52.4%) | 83 % | 6 |
| Grain | Strzegom Monachijski typ II | 2.4 kg (42%) | 79 % | 22 |
| Grain | Pszeniczny | 0.2 kg (3.5%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 120L | 0.12 kg (2.1%) | 72 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |