

Second BW

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU ---
- SRM **14.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 7 kg (77.8%) | 80 % | 7 |
| Grain | Biscuit Malt | 1 kg (11.1%) | 79 % | 45 |
| Grain | Fawcett - Pale Crystal | 1 kg (11.1%) | 72.8 % | 90 |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | platki debowe | 50 g | Secondary | 14 day(s) |