

## Second BW

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- 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)