

# Winy Pałeł

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **55**
- SRM **15.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **48.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (93.5%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (2.8%)	75 %	150
Grain	Strzegom Karmel 300	0.4 kg (3.7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	50 min	11 %