

# WW

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **46**
- SRM **8.9**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (52.2%)	85 %	4
Grain	Pilzneński	2 kg (17.4%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (8.7%)	79 %	16
Adjunct	Pszenica niesłodowana	1 kg (8.7%)	75 %	3
Grain	Carawheat (GR)	0.5 kg (4.3%)	68 %	79
Grain	prażona pszenica	0.5 kg (4.3%)	85 %	6
Adjunct	Kompot z winogron	0.5 kg (4.3%)	70 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Experimental P10-9	50 g	0 min	6 %
Aroma (end of boil)	Experimental GJ2	50 g	0 min	6 %
Dry Hop	Experimental P10-9	50 g	10 day(s)	6 %
Dry Hop	Experimental GJ2	50 g	10 day(s)	6 %
Boil	Apollo	30 g	90 min	17 %
Boil	Apollo	10 g	60 min	17 %
Boil	Challenger	30 g	5 min	7 %
Boil	Apollo	10 g	10 min	17 %
Aroma (end of boil)	Challenger	20 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Slant	500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki po winie	50 g	Secondary	14 day(s)