

## #8 BW

- Gravity **25.3 BLG**
- ABV ---
- IBU **115**
- SRM **15.9**
- Style **American 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 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (61.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2.5 kg (25.6%)	79 %	16
Grain	Briess - Vienna Malt	0.5 kg (5.1%)	77.5 %	7
Grain	Weyermann - Melanoiden Malt	0.5 kg (5.1%)	81 %	53
Grain	Weyermann - Carawheat	0.25 kg (2.6%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	90 min	10 %
Boil	Equinox	30 g	30 min	13.1 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Citra	50 g	10 min	12 %
Boil	Equinox	20 g	10 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale