

barlej kurwa fi kurwa fa

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **65**
- SRM **15.8**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (83.3%) | 80 % | 5 |
| Grain | Carabelge | 0.5 kg (10.4%) | 80 % | 30 |
| Grain | Castlemalting Crystal | 0.2 kg (4.2%) | 75 % | 150 |
| Grain | Weyermann Specjal W | 0.1 kg (2.1%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 12.1 % |
| Boil | Willamette | 20 g | 5 min | 5 % |
| Boil | Chinook | 20 g | 5 min | 12.1 % |
| Whirlpool | Willamette | 30 g | 5 min | 5 % |