

# barley

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **38**
- SRM **13.8**

## 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 **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (70%)	80 %	5
Grain	red ale	1 kg (10%)	75 %	60
Grain	Strzegom Bursztynowy	1 kg (10%)	70 %	70
Grain	Słód Golden Ale	1 kg (10%)	80 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Whitbread Golding (WGV)	50 g	60 min	6.5 %
Aroma (end of boil)	Whitbread Golding (WGV)	25 g	15 min	6.5 %
Aroma (end of boil)	Whitbread Golding (WGV)	25 g	5 min	6.5 %
Aroma (end of boil)	Eureka!	25 g	1 min	9.9 %
Aroma (end of boil)	pilot	25 g	15 min	7.5 %