

## BW z wędzoną gruszką

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **72**
- SRM **12.8**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.5 kg (72.2%)	85 %	7
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.3%)	75 %	30
Grain	Weyermann - Melanoiden Malt	0.5 kg (5.6%)	81 %	53
Adjunct	Wędzona gruszka	0.7 kg (7.8%)	40 %	10
Grain	Zakwaszający	0.5 kg (5.6%)	80 %	7
Grain	Abbey Malt Weyermann	0.5 kg (5.6%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	45 g	60 min	20 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki z beczki po sherry	100 g	Secondary	49 day(s)

### Notes

- Gęstwa z S04 na refermentację  
*Mar 5, 2018, 10:10 PM*