

# CZAJNIK

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- Gravity **24.9 BLG**
- ABV ---
- IBU **99**
- SRM **14.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (75%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Carahell	0.5 kg (6.3%)	77 %	26
Grain	Weyermann - Melanoiden Malt	0.5 kg (6.3%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	10 %
Boil	Cascade	40 g	10 min	6 %
Boil	Mosaic	30 g	5 min	10 %
Boil	Centennial	30 g	5 min	10.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale