

kremówka ale v2

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **34**
- SRM **10.2**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (37%)	81 %	4
Grain	diastatyczny	0.5 kg (9.3%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (18.5%)	79 %	10
Grain	Oats, Malted	0.8 kg (14.8%)	80 %	2
Grain	Biscuit Malt	0.7 kg (13%)	79 %	45
Sugar	Milk Sugar (Lactose)	0.4 kg (7.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	13 %