

BW

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **72**
- SRM **17.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (76.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%) | 79 % | 16 |
| Grain | Biscuit Malt | 0.1 kg (1.5%) | 79 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.1%) | 73 % | 120 |
| Grain | Caraaroma | 0.1 kg (1.5%) | 78 % | 400 |
| Grain | Special B Malt | 0.1 kg (1.5%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 15.5 % |
| Dry Hop | Idaho 7 | 25 g | 3 day(s) | 12.7 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |