

# dwudziestka

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **76**
- SRM **14**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **43.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (48.3%)	79 %	6
Grain	Strzegom Pilzneński	5 kg (34.5%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (3.4%)	70 %	299
Grain	Płatki owsiane	0.5 kg (3.4%)	85 %	3
Grain	Pszeniczny	1.5 kg (10.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	80 g	60 min	15.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Citra	15 g	15 min	12 %
Aroma (end of boil)	Galaxy	15 g	5 min	15 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	---