

## inglisz barli

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU ---
- SRM **16.8**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.9%)	80 %	5
Grain	Pilzneński	2 kg (36.7%)	81 %	4
Grain	Cara Gold Castlemalting	0.3 kg (5.5%)	78 %	120
Grain	Biscuit Malt	0.3 kg (5.5%)	79 %	45
Grain	Karmelowy Czerwony	0.3 kg (5.5%)	75 %	59
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	1100