

kremówka ale

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **34**
- SRM **9**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Pilzneński | 3 kg (37%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1.5 kg (18.5%) | 79 % | 10 |
| Grain | Oats, Malted | 2.25 kg (27.8%) | 80 % | 2 |
| Grain | Biscuit Malt | 0.75 kg (9.3%) | 79 % | 45 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (7.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 13 % |