

pink salmon 36+

- Gravity **38.1 BLG**
- ABV **20.9 %**
- IBU **17**
- SRM **18.3**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **31.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg (52.8%)	80 %	5
Grain	Monachijski	3.5 kg (39.3%)	80 %	16
Grain	Aromatic Malt	0.5 kg (5.6%)	78 %	51
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.2%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %