

# Pink salmon

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- Gravity **28.3 BLG**
- ABV ---
- IBU **51**
- SRM **15.1**
- 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 **14.3 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (52.4%)	83 %	6
Grain	Strzegom Monachijski typ II	2.4 kg (42%)	79 %	22
Grain	Pszeniczny	0.2 kg (3.5%)	85 %	4
Grain	Caramel/Crystal Malt - 120L	0.12 kg (2.1%)	72 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %