

# Raj-Waj!

---

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **73**
- SRM **9.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	5 kg (55.6%)	85 %	8
Grain	Viking Pale Ale malt	2 kg (22.2%)	80 %	5
Grain	Monachijski	2 kg (22.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	25 g	60 min	14.1 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12.5 %
Boil	Glacier	50 g	15 min	5 %
Boil	Galena	10 g	15 min	14.1 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	12.6 %