

## Stary bary

- Gravity **33.5 BLG**
- ABV ---
- IBU **52**
- SRM **21.3**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **150 min**
- Evaporation rate **8 %/h**
- Boil size **37.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **49.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	12 kg (72.7%)	80 %	7
Grain	Caramunich	1 kg (6.1%)	75 %	90
Grain	Pszeniczny	0.8 kg (4.8%)	85 %	4
Grain	Caraaroma	0.2 kg (1.2%)	78 %	400
Grain	Coffee light	0.3 kg (1.8%)	--- %	250
Grain	Biscuit Malt	1 kg (6.1%)	79 %	45
Grain	Barley, Flaked	1.2 kg (7.3%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	90 min	14.3 %
Boil	Challenger	50 g	90 min	7 %
Boil	Epic	20 g	15 min	3.7 %
Boil	Epic	20 g	5 min	3.7 %
Boil	East Kent Goldings	25 g	15 min	5.1 %
Boil	East Kent Goldings	25 g	5 min	5.1 %
Whirlpool	Epic	10 g	0 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale