

Świdnickie

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **29**
- SRM **19.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Monachijski | 1.65 kg (38.6%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (23.4%) | 79 % | 10 |
| Grain | Pilzneński | 0.5 kg (11.7%) | 81 % | 4 |
| Grain | płatki jęczmienne | 0.4 kg (9.4%) | 60 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (5.9%) | 79 % | 22 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (5.9%) | 76 % | 150 |
| Grain | Strzegom Karmel 300 | 0.22 kg (5.2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 15 g | 30 min | 15.4 % |