

## #19 GIGA CHAD

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **63**
- SRM **20.2**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **10.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (68.8%)	80 %	5
Grain	Cookie	0.625 kg (19.5%)	72 %	40
Grain	Weyermann Caramunich 3	0.25 kg (7.8%)	76 %	150
Grain	Special W	0.125 kg (3.9%)	73 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	50 min	6.4 %
Aroma (end of boil)	Challenger	20 g	10 min	6.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Slant	400 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól	4 g	Mash	---
Flavor	Płatki dębowe	10 g	Secondary	20 day(s)