

blackbraggot

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **19**
- SRM **24.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (34.5%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (23%) | 80 % | 16 |
| Grain | Żytni | 0.5 kg (5.7%) | 85 % | 8 |
| Grain | Caraaroma | 0.1 kg (1.1%) | 78 % | 400 |
| Grain | Carafa III | 0.1 kg (1.1%) | 70 % | 1034 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 3 kg (34.5%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 60 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Other | pozywka | 15 g | Boil | 15 min |
| Fining | whirflock | 1 g | Boil | 5 min |