

Devils blood

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **37**
- SRM **11.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (36.1%)	80 %	4
Grain	Casle Malting Whisky Nature	3 kg (36.1%)	85 %	4
Grain	Płatki żytnne	0.8 kg (9.6%)	80 %	4
Grain	Brown Malt (British Chocolate)	0.5 kg (6%)	70 %	128
Grain	Weyermann - Carared	1 kg (12%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Magnum	30 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale