

## kremówka ale v2

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **34**
- SRM **10.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński           | 2 kg (37%)     | 81 %   | 4   |
| Grain | diastatyczny         | 0.5 kg (9.3%)  | 80 %   | 4   |
| Grain | Strzegom Wiedeński   | 1 kg (18.5%)   | 79 %   | 10  |
| Grain | Oats, Malted         | 0.8 kg (14.8%) | 80 %   | 2   |
| Grain | Biscuit Malt         | 0.7 kg (13%)   | 79 %   | 45  |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (7.4%)  | 76.1 % | 0   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 60 min | 13 %       |