

# Leniwiec do kwadratu

- Gravity **35.1 BLG**
- ABV **18.5 %**
- IBU **55**
- SRM **9.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69 liter(s)**
- Total mash volume **92 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	10 kg (43.5%)	85 %	4
Grain	Viking Pale Ale malt	10 kg (43.5%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (13%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	15.5 %
Aroma (end of boil)	Citra	100 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WPL099	Ale	Liquid	50 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe macerowane w Rumie	200 g	Primary	30 day(s)