

LORD VOLDEMORT

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **73**
- SRM **15.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Sugar | Viking Pilsner malt | 0.1 kg (1.4%) | 1 % | 1 |
| Liquid Extract | WES ekstrakt słodowy jasny | 7.2 kg (98.6%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | lunga | 20 g | 30 min | 11 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |