

Oddech wampira

- Gravity **31.8 BLG**
- ABV **16.1 %**
- IBU **113**
- SRM **25.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **38.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 9.35 kg (84.7%) | 80 % | 5 |
| Grain | Monachijski | 0.63 kg (5.7%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 1 kg (9.1%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy 1200 | 0.06 kg (0.5%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil | Chinook | 50 g | 100 min | 13 % |
| Boil | Cascade | 25 g | 55 min | 6 % |
| Boil | Citra | 25 g | 55 min | 12 % |
| Boil | Chinook | 25 g | 55 min | 13 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Aroma (end of boil) | Chinook | 25 g | 0 min | 13 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 6 % |
| Dry Hop | Cascade | 125 g | 21 day(s) | 6 % |
| Dry Hop | Citra | 125 g | 21 day(s) | 12 % |
| Dry Hop | Chinook | 125 g | 21 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Wyeast - American Ale II | Ale | Slant | 400 ml | --- |