

# Star destroyer

---

- Gravity **26.2 BLG**
- ABV ---
- IBU **75**
- SRM **14.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (89.6%)	85 %	7
Grain	Strzegom Monachijski typ II	0.5 kg (7.5%)	79 %	22
Grain	Strzegom Karmel 300	0.2 kg (3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Boil	Fuggles	50 g	30 min	4.5 %
Boil	Fuggles	50 g	7 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Slant	400 ml	---