

Twitch Community Beer vol.2

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **37**
- SRM **12.8**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Monachijski | 5 kg (61%) | 80 % | 16 |
| Grain | Pszeniczny | 3 kg (36.6%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Whirlpool | East Kent Goldings | 50 g | 0 min | 5.1 % |
| Whirlpool | Saaz (Czech Republic) | 50 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 22 g | --- |