

# wino pszeniczne

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **26**
- SRM **11.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (53.1%)	85 %	4
Grain	Pilzneński	2 kg (35.4%)	81 %	4
Grain	Special B Malt	0.15 kg (2.7%)	65.2 %	315
Grain	Strzegom Wiedeński	0.5 kg (8.8%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %