

WW

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **46**
- SRM **8.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 6 kg (52.2%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (17.4%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (8.7%) | 79 % | 16 |
| Adjunct | Pszenica niestodowana | 1 kg (8.7%) | 75 % | 3 |
| Grain | Carawheat (GR) | 0.5 kg (4.3%) | 68 % | 79 |
| Grain | prażona pszenica | 0.5 kg (4.3%) | 85 % | 6 |
| Adjunct | Kompot z winogron | 0.5 kg (4.3%) | 70 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|-----------|------------|
| Aroma (end of boil) | Experimental P10-9 | 50 g | 0 min | 6 % |
| Aroma (end of boil) | Experimental GJ2 | 50 g | 0 min | 6 % |
| Dry Hop | Experimental P10-9 | 50 g | 10 day(s) | 6 % |
| Dry Hop | Experimental GJ2 | 50 g | 10 day(s) | 6 % |
| Boil | Apollo | 30 g | 90 min | 17 % |
| Boil | Apollo | 10 g | 60 min | 17 % |
| Boil | Challenger | 30 g | 5 min | 7 % |
| Boil | Apollo | 10 g | 10 min | 17 % |
| Aroma (end of boil) | Challenger | 20 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us 05 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Płatki po winie | 50 g | Secondary | 14 day(s) |