

## BW

---

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **72**
- SRM **17.1**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

### Fermentables

| Type  | Name                             | Amount        | Yield  | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński              | 5 kg (76.9%)  | 80 %   | 4   |
| Grain | Strzegom Monachijski typ I       | 1 kg (15.4%)  | 79 %   | 16  |
| Grain | Biscuit Malt                     | 0.1 kg (1.5%) | 79 %   | 45  |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.1%) | 73 %   | 120 |
| Grain | Caraaroma                        | 0.1 kg (1.5%) | 78 %   | 400 |
| Grain | Special B Malt                   | 0.1 kg (1.5%) | 65.2 % | 315 |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 40 g   | 60 min   | 15.5 %     |
| Dry Hop | Idaho 7                | 25 g   | 3 day(s) | 12.7 %     |
| Dry Hop | Citra                  | 25 g   | 2 day(s) | 12 %       |