

# blackbraggot

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **19**
- SRM **24.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (34.5%)	80 %	5
Grain	Monachijski	2 kg (23%)	80 %	16
Grain	Żytni	0.5 kg (5.7%)	85 %	8
Grain	Caraaroma	0.1 kg (1.1%)	78 %	400
Grain	Carafa III	0.1 kg (1.1%)	70 %	1034
Liquid Extract	Miód Gryczany (Buckwheat Honey)	3 kg (34.5%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	60 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	pozywka	15 g	Boil	15 min
Fining	whirflock	1 g	Boil	5 min