

# Jęczmień k\*\*wa!!!

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **75**
- SRM **15.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **39.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (84%)	80 %	5
Grain	Pszeniczny	1 kg (8.4%)	85 %	4
Grain	Cookie	0.7 kg (5.9%)	75 %	50
Grain	Strzegom Karmel 600	0.2 kg (1.7%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	12 %
Boil	Amarillo	40 g	45 min	8.3 %
Boil	Citra	40 g	25 min	12.6 %
Boil	Amarillo	40 g	10 min	8.2 %
Boil	Amarillo	10 g	0 min	8.2 %
Boil	Mosaic	50 g	0 min	12.6 %
Boil	Citra	10 g	0 min	12.6 %
Dry Hop	Amarillo	50 g	7 day(s)	8.2 %
Dry Hop	Mosaic	50 g	7 day(s)	12 %
Dry Hop	Citra	50 g	7 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale