

# Słodka 30

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- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **25**
- SRM **23.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (84.6%)	80 %	5
Grain	Strzegom Bursztynowy	0.3 kg (4.9%)	70 %	49
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Liquid Extract	ekstrakt słodowy ciemny Bruntal	0.25 kg (4.1%)	90 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	50 min	8.9 %
Whirlpool	Amarillo	25 g	5 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale