

Słodka 30

- 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 |