

# zupa

- Gravity **22.7 BLG**
- ABV ---
- IBU **88**
- SRM **17.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **36.7 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (71.9%)   | 80 %  | 5   |
| Grain | Monachijski          | 2 kg (24%)     | 80 %  | 16  |
| Grain | Strzegom Karmel 600  | 0.15 kg (1.8%) | 68 %  | 601 |
| Sugar | Cane (Beet) Sugar    | 0.2 kg (2.4%)  | 100 % | 0   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 30 g   | 60 min   | 12 %       |
| Boil    | Citra    | 30 g   | 30 min   | 12 %       |
| Boil    | Amarillo | 30 g   | 30 min   | 9.5 %      |
| Boil    | Citra    | 40 g   | 5 min    | 12 %       |
| Boil    | Amarillo | 70 g   | 5 min    | 9.5 %      |
| Dry Hop | Citra    | 100 g  | 5 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |