

ABW

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **101**
- SRM **6.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **240 min**
- Evaporation rate **20 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett maris otter	5 kg (100%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	13.3 %
Boil	Simcoe	50 g	15 min	13.3 %
Whirlpool	Citra	25 g	15 min	12 %
Dry Hop	Citra	75 g	2 day(s)	12 %
Whirlpool	Simcoe	15 g	2 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile