

American Barleywine z ekstraktów

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **97**
- SRM **14.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (100%) | 81 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | El Dorado | 15 g | 60 min | 15 % |
| Boil | Chinook | 15 g | 15 min | 13 % |
| Boil | El Dorado | 15 g | 15 min | 15 % |
| Aroma (end of boil) | Chinook | 20 g | 1 min | 13 % |
| Aroma (end of boil) | El Dorado | 20 g | 1 min | 15 % |
| Aroma (end of boil) | Equinox | 30 g | 0 min | 13.1 % |
| Dry Hop | Chinook | 50 g | 5 day(s) | 13 % |
| Dry Hop | El Dorado | 50 g | 5 day(s) | 15 % |
| Dry Hop | Equinox | 70 g | 5 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M79 Burton Union | Ale | Dry | 22 g | Mangrove Jack's |