Kicians Magister

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **92**
- SRM **17.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg *(47.9%)*	81 %	6
Grain	Weyermann - Vienna Malt	4.5 kg *(47.9%)*	81 %	8
Grain	Special B Malt	0.4 kg *(4.3%)*	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	90 g	60 min	12 %
Dry Hop	Cascade	60 g	2 day(s)	8 %
Dry Hop	Amarillo	60 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	23 g	Safale