

ABW

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **85**
- SRM **20.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.5 kg (63.2%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (5.7%) | 78 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (5.7%) | 76 % | 150 |
| Grain | Weyermann Spezial W | 0.5 kg (5.7%) | 68 % | 300 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (19.5%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|---------|------------|
| Boil | Chinook | 25 g | 120 min | 11.9 % |
| Boil | Chinook | 25 g | 105 min | 11.9 % |
| Boil | Cascade | 50 g | 60 min | 7.1 % |
| Boil | Cascade | 20 g | 10 min | 8.1 % |
| Boil | Centennial | 20 g | 10 min | 10.5 % |