

# AM BW

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **60**
- SRM **13.7**
- 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 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (63.2%)	80 %	5
Grain	Weyermann - Caraamber	1.5 kg (15.8%)	75 %	65
Grain	Strzegom Monachijski typ II	2 kg (21.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	10.5 %
Boil	Amarillo	25 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Dry Hop	Cascade PL	50 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	14 day(s)