

# American Barley Wine

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- Gravity **22.5 BLG**
- ABV ---
- IBU **100**
- SRM **11.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7.5 kg (82.4%)	80 %	7
Grain	Monachijski	1.2 kg (13.2%)	80 %	16
Grain	Caraamber	0.2 kg (2.2%)	75 %	59
Grain	Briess - 2 Row Carapils Malt	0.2 kg (2.2%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	90 min	13 %
Boil	Centennial	30 g	60 min	10.5 %
Boil	Centennial	60 g	30 min	10.5 %
Whirlpool	Citra	50 g	0 min	12 %