Apex

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **40**
- SRM **16.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	8.5 kg *(65.4%)*	80 %	8
Grain	Abbey Castle	1 kg *(7.7%)*	80 %	45
Grain	Caramel/Crystal Malt - 40L	1 kg *(7.7%)*	74 %	79
Grain	Strzegom Bursztynowy	1 kg *(7.7%)*	70 %	49
Grain	Cara-Pils/Dextrine	1 kg *(7.7%)*	72 %	4
Sugar	Dememera Sugar	0.5 kg *(3.8%)*	100 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	1000 ml	starter