

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 |