

#96 AB:11

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **20.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **47 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.8 kg (66.4%)	80 %	5
Grain	Simpsons - Caramalt	1.134 kg (9.7%)	76 %	69
Grain	Monachijski	1.25 kg (10.6%)	80 %	16
Grain	Weyermann - Carafa I	0.312 kg (2.7%)	70 %	690
Grain	Amber Malt	0.625 kg (5.3%)	75 %	43
Grain	Caramel/Crystal Malt - 20L	0.625 kg (5.3%)	75 %	39

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs