

America BW cisman

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **99**
- SRM **13.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (74.1%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (4.6%)	75 %	150
Grain	Monachijski	2 kg (18.5%)	80 %	16
Grain	Strzegom Bursztynowy	0.3 kg (2.8%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	30 g	1 min	6 %
First Wort	Centennial	30 g	60 min	10.5 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Citra	30 g	60 min	12 %
Aroma (end of boil)	Mosaic	30 g	85 min	10 %
Dry Hop	Simcoe	30 g	20 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Juniper Berries	30 g	Boil	85 min