

# American Barleywine z ekstraktów

- Gravity **21.3 BLG**
- ABV ---
- IBU **97**
- SRM **14.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Fermentables

| Type           | Name                              | Amount        | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (100%) | 81 %  | 30  |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Chinook   | 15 g   | 60 min   | 13 %       |
| Boil                | El Dorado | 15 g   | 60 min   | 15 %       |
| Boil                | Chinook   | 15 g   | 15 min   | 13 %       |
| Boil                | El Dorado | 15 g   | 15 min   | 15 %       |
| Aroma (end of boil) | Chinook   | 20 g   | 1 min    | 13 %       |
| Aroma (end of boil) | El Dorado | 20 g   | 1 min    | 15 %       |
| Aroma (end of boil) | Equinox   | 30 g   | 0 min    | 13.1 %     |
| Dry Hop             | Chinook   | 50 g   | 5 day(s) | 13 %       |
| Dry Hop             | El Dorado | 50 g   | 5 day(s) | 15 %       |
| Dry Hop             | Equinox   | 70 g   | 5 day(s) | 13.1 %     |

## Yeasts

| Name                             | Type | Form | Amount | Laboratory      |
|----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M79 Burton Union | Ale  | Dry  | 22 g   | Mangrove Jack's |