

# Ameryki Moc

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **100**
- SRM **9.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **8 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.9 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.5%)	80 %	5
Grain	Viking Pale Ale malt	2 kg (17.4%)	80 %	5
Grain	Viking Pilsner malt	2 kg (17.4%)	82 %	4
Grain	Strzegom Monachijski typ I	2 kg (17.4%)	79 %	16
Grain	Carabelge	0.5 kg (4.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	50 g	60 min	12.1 %
Boil	Citra	30 g	40 min	13.5 %
Boil	Amarillo	30 g	40 min	9.3 %
Boil	Amarillo	30 g	10 min	9.3 %
Boil	Cascade	40 g	10 min	7.1 %
Boil	citra	20 g	10 min	13.5 %
Aroma (end of boil)	Citra	40 g	0 min	13.5 %
Aroma (end of boil)	amarillo	40 g	0 min	9.3 %
Aroma (end of boil)	Cascade	40 g	0 min	7.1 %
Whirlpool	citra	50 g	5 min	13.5 %
Whirlpool	amarillo	50 g	5 min	9.3 %

Whirlpool	cascade	50 g	5 min	7.1 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	250 ml	Mangrove Jack's