

# Apex

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **40**
- SRM **16.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale            | 8.5 kg (65.4%) | 80 %  | 8   |
| Grain | Abbey Castle               | 1 kg (7.7%)    | 80 %  | 45  |
| Grain | Caramel/Crystal Malt - 40L | 1 kg (7.7%)    | 74 %  | 79  |
| Grain | Strzegom Bursztynowy       | 1 kg (7.7%)    | 70 %  | 49  |
| Grain | Cara-Pils/Dextrine         | 1 kg (7.7%)    | 72 %  | 4   |
| Sugar | Dememera Sugar             | 0.5 kg (3.8%)  | 100 % | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 70 g   | 60 min | 10 %       |

## Yeasts

| Name  | Type | Form   | Amount  | Laboratory |
|-------|------|--------|---------|------------|
| US-05 | Ale  | Liquid | 1000 ml | starter    |