

## Barley Amarena aged

- Gravity **31.8 BLG**
- ABV **16.1 %**
- IBU **68**
- SRM **13.2**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.6 kg (19.3%)	80.5 %	2
Grain	Strzegom Monachijski typ I	1.4 kg (10.4%)	79 %	16
Grain	Strzegom Karmel 30	0.8 kg (5.9%)	75 %	30
Grain	Abbey Castle	1 kg (7.4%)	80 %	45
Grain	Weyermann - Melanoiden Malt	0.5 kg (3.7%)	81 %	53
Grain	Pszeniczny	1 kg (7.4%)	85 %	4
Grain	Płatki pszeniczne	0.7 kg (5.2%)	85 %	3
Grain	Viking Pale Ale malt	5 kg (37%)	80 %	5
Grain	Weyermann - Grodziski	0.5 kg (3.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	70 g	60 min	13.7 %
Boil	Puławski	30 g	30 min	8.9 %
Boil	Izabella	30 g	30 min	5.1 %
Boil	Oktawia	20 g	15 min	7.1 %