

# hameryckie krzepkie

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- Gravity **20.7 BLG**
- ABV ---
- IBU ---
- SRM **13**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (54.8%)	79 %	6
Adjunct	jasny	1.7 kg (23.3%)	--- %	---
Adjunct	Honey	0.3 kg (4.1%)	75 %	2
Grain	Strzegom Karmel 150	0.5 kg (6.8%)	75 %	150
Adjunct	Oats, Flaked	0.8 kg (11%)	80 %	2