

#96 AB:11

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU ---
- SRM **20.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **40.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.8 kg (67.7%) | 80 % | 5 |
| Grain | Simpsons - Caramalt | 1 kg (10%) | 76 % | 69 |
| Grain | Monachijski | 1 kg (10%) | 80 % | 16 |
| Grain | Weyermann - Carafa I | 0.25 kg (2.5%) | 70 % | 690 |
| Grain | Amber Malt | 0.5 kg (5%) | 75 % | 43 |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (5%) | 75 % | 39 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 125 ml | Wyeast Labs |