

# Amer

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **93**
- SRM **10.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński    | 10 kg (95.2%) | 80 %  | 4   |
| Grain | Weyermann Caramunich 3 | 0.5 kg (4.8%) | 76 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Mix usq | 100 g  | 15 min | 12 %       |
| Aroma (end of boil) | USA mix | 100 g  | 1 min  | 12 %       |
| Boil                | Magnat  | 60 g   | 60 min | 11.2 %     |