

American Barley Wine

- Gravity **22.5 BLG**
- ABV ---
- IBU **100**
- SRM **11.8**
- 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 **90 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 **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 7.5 kg (82.4%) | 80 % | 7 |
| Grain | Monachijski | 1.2 kg (13.2%) | 80 % | 16 |
| Grain | Caraamber | 0.2 kg (2.2%) | 75 % | 59 |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (2.2%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Chinook | 30 g | 90 min | 13 % |
| Boil | Centennial | 30 g | 60 min | 10.5 % |
| Boil | Centennial | 60 g | 30 min | 10.5 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |