

# 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   |