

#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