

# AM BW

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **60**
- SRM **13.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 6 kg (63.2%)   | 80 %  | 5   |
| Grain | Weyermann - Caraamber       | 1.5 kg (15.8%) | 75 %  | 65  |
| Grain | Strzegom Monachijski typ II | 2 kg (21.1%)   | 79 %  | 22  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Centennial | 50 g   | 60 min   | 10.5 %     |
| Boil                | Amarillo   | 25 g   | 60 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo   | 25 g   | 5 min    | 9.5 %      |
| Dry Hop             | Cascade PL | 50 g   | 7 day(s) | 5.2 %      |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 100 ml | Fermentum Mobile |

## Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | Płatki dębowe | 50 g   | Secondary | 14 day(s) |