

# 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 %