

Amer

- 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 % |