

# Peated American Barley Wine

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **85**
- SRM **18.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pale Ale	3.2 kg (57.1%)	80.5 %	6
Grain	Castle Malting - Whisky	1.7 kg (30.4%)	85 %	4
Grain	Acid Malt	0.3 kg (5.4%)	58.7 %	6
Grain	Bestmalz - Special X	0.2 kg (3.6%)	75 %	350
Grain	Fawcett - Crystal II	0.2 kg (3.6%)	71.1 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	10 g	60 min	15.7 %
Boil	Warrior	10 g	60 min	14.7 %
Boil	Chinook	20 g	40 min	11.3 %
Boil	Chinook	20 g	20 min	11.3 %
Aroma (end of boil)	Chinook	20 g	0 min	11.3 %
Dry Hop	Chinook	40 g	3 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	15 min