

ABW

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **123**
- SRM **15.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.9%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.2%)	79 %	22
Grain	Karmelowy Czerwony	1 kg (14.2%)	75 %	50
Grain	Weyermann - Dehusked Carafa III	0.05 kg (0.7%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	10.1 %
Boil	Sorachi Ace	50 g	20 min	10.7 %
Boil	Citra	50 g	20 min	11.7 %
Boil	Sorachi Ace	30 g	7 min	10.7 %
Boil	Citra	50 g	7 min	11.7 %
Dry Hop	Sorachi Ace	50 g	2 day(s)	10.7 %
Dry Hop	Citra	50 g	2 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	250 ml	Fermentis
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