

# American Barley Tremor

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **52**
- SRM **11.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (87%)	79 %	6
Grain	Crystal II 200 EBC	0.2 kg (2.2%)	72 %	200
Grain	Strzegom Caramel Sweet	1 kg (10.9%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	50 g	60 min	13.1 %
Boil	Cascade PL	13 g	10 min	5.2 %
Boil	Palisade	12 g	10 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	---