

# American Barley Wine

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **109**
- SRM **12.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (53.4%)	82 %	4
Grain	Viking Pale Ale malt	3.6 kg (35%)	80 %	5
Grain	Viking Wheat Malt	0.4 kg (3.9%)	83 %	5
Grain	Platki owsiane	0.4 kg (3.9%)	85 %	3
Grain	Strzegom Karmel 300	0.4 kg (3.9%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	80 g	60 min	13.2 %
Boil	Citra	70 g	30 min	12 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Citra	20 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min
Water Agent	Gips	5 g	Boil	90 min