

# American Barley Wine

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- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **91**
- SRM **8.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **38.2 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7.4 kg (69.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1.7 kg (16%)	79 %	16
Grain	Pszeniczny	1.3 kg (12.3%)	85 %	4
Grain	Strzegom Karmel 100	0.2 kg (1.9%)	75 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	40 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Centennial	20 g	5 min	10.5 %
Whirlpool	Centennial	40 g	0 min	10.5 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Mosaic	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	40 g	Boil	15 min