

American Barley Wine BBA v1

- Gravity **27 BLG**
- ABV ---
- IBU **86**
- SRM **12.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (57.6%)	82 %	4
Grain	Viking Pale Ale malt	1.8 kg (32.4%)	80 %	5
Grain	Viking Wheat Malt	0.2 kg (3.6%)	83 %	5
Grain	Platki owsiane	0.2 kg (3.6%)	85 %	3
Grain	Strzegom Karmel 300	0.16 kg (2.9%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Pacific Gem	6 g	60 min	15.3 %
Boil	Citra	6 g	30 min	12 %
Boil	Citra	6 g	15 min	12 %
Aroma (end of boil)	Galaxy	6 g	5 min	15 %
Aroma (end of boil)	Citra	6 g	5 min	12 %
Aroma (end of boil)	Amarillo	6 g	5 min	9.5 %
Aroma (end of boil)	Cascade	6 g	5 min	6 %

Dry Hop	Galaxy	6 g	7 day(s)	15 %
Dry Hop	Citra	6 g	7 day(s)	12 %
Dry Hop	Cascade	6 g	7 day(s)	6 %
Dry Hop	Amarillo	6 g	7 day(s)	9.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min
Flavor	Płatki dębowe Sherry/Bourbon	10 g	Secondary	30 day(s)
Water Agent	Gips	5 g	Boil	90 min