

American Barleywine 2

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **83**
- SRM **15.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (90.9%) | 85 % | 6.5 |
| Grain | Caramunich® typ I | 0.4 kg (6.1%) | 73 % | 80 |
| Grain | Special W Weyermann | 0.2 kg (3%) | 70 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 12.5 % |
| Boil | Chinook | 30 g | 60 min | 11.4 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 15 min | 17.3 % |
| Boil | Cascade | 30 g | 0 min | 6 % |
| Boil | Citra | 10 g | 0 min | 12.5 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |