

# 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