

American Barleywine

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **100**
- SRM **10.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (67.8%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (16.9%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.5%) | 75 % | 30 |
| Grain | Biscuit Malt | 0.2 kg (3.4%) | 79 % | 45 |
| Grain | Carahell | 0.2 kg (3.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 35 g | 60 min | 13 % |
| Boil | Chinook | 20 g | 30 min | 13 % |
| Boil | Centennial | 40 g | 10 min | 10.5 % |
| Boil | Cascade | 40 g | 10 min | 6 % |
| Aroma (end of boil) | Centennial | 40 g | 0 min | 10.5 % |
| Aroma (end of boil) | Cascade | 40 g | 0 min | 6 % |
| Dry Hop | Centennial | 40 g | 3 day(s) | 10.5 % |
| Dry Hop | Cascade | 40 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 125 ml | Wyeast Labs |