

American Barleywine III

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **57**
- SRM **14.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **13 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **72C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (93.3%)	80 %	8
Grain	Weyermann - Carapils	0.3 kg (4%)	78 %	4
Grain	Strzegom Karmel 300	0.2 kg (2.7%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.7 %
Aroma (end of boil)	Citra	50 g	0 min	12.9 %
Aroma (end of boil)	Simcoe	50 g	0 min	12.9 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	16.3 %
Dry Hop	Simcoe	50 g	3 day(s)	12.9 %

Yeasts

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