

American Barleywine - styczeń 2023

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **74**
- SRM **16.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (76.9%)	80 %	5
Grain	Monachijski	0.4 kg (6.8%)	80 %	16
Grain	Strzegom Wiedeński	0.7 kg (12%)	79 %	10
Grain	Strzegom Karmel 300	0.25 kg (4.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Chinook	10 g	10 min	13 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Citra	20 g	10 min	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Chinook	20 g	5 day(s)	13 %