

Andromeda (American Barley Wine)

- Gravity **36.5 BLG**
- ABV **19.6 %**
- IBU **96**
- SRM **16.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|---------|-----|
| Grain | Weyermann - Słód Pale Ale | 7 kg (52%) | 79 % | 6 |
| Grain | Weyermann - Słód Pilsner | 1 kg (7.4%) | 82.23 % | 3 |
| Grain | Bestmalz - Słód pszeniczny jasny | 0.55 kg (4.1%) | 77.09 % | 4 |
| Grain | Weyermann - Caramunich Typ I | 0.4 kg (3%) | 75 % | 90 |
| Grain | Weyermann - Carapils | 0.4 kg (3%) | 78 % | 4 |
| Grain | Castle Malting - Słód Biscuit | 0.2 kg (1.5%) | 77 % | 50 |
| Grain | Fawcett Maltsters - Słód Crystal II | 0.1 kg (0.7%) | 75 % | 210 |
| Grain | Bestmalz - Słód zakwaszający | 0.1 kg (0.7%) | 72 % | 5 |
| Liquid Extract | Ekstrakt słodowy jasny | 1.5 kg (11.2%) | 80 % | 25 |
| Liquid Extract | Ekstrakt słodowy Pale Ale | 1.5 kg (11.2%) | 80 % | 40 |
| Sugar | Cukier | 0.7 kg (5.2%) | 80 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------|------------------|---------------|-------------|-------------------|
| Boil | Magnum - PL | 40 g | 80 min | 7.9 % |
| Boil | Magnum - PL | 40 g | 70 min | 7.9 % |
| Boil | Magnum - PL | 40 g | 60 min | 7.9 % |
| Boil | Zeus - USA | 40 g | 60 min | 15.7 % |
| Boil | Magnum - PL | 40 g | 45 min | 7.9 % |
| Boil | Magnum - PL | 40 g | 30 min | 7.9 % |
| Boil | Magnum - PL | 40 g | 15 min | 7.9 % |
| Whirlpool | Cenntenial - USA | 40 g | 0 min | 9.4 % |
| Dry Hop | Cenntenial - USA | 30 g | 4 day(s) | 9.4 % |
| Dry Hop | Chinook - USA | 30 g | 4 day(s) | 12.8 % |
| Dry Hop | Cascade - USA | 30 g | 4 day(s) | 6 % |
| Dry Hop | Citra - USA | 30 g | 4 day(s) | 12.3 % |
| Dry Hop | Amarillo - USA | 30 g | 4 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |