

**bw**

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **64**
- SRM **13.7**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter      | 9 kg (85.7%)  | 81 %  | 6   |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (4.8%) | 72 %  | 236 |
| Grain | Briess - Pale Ale Malt      | 1 kg (9.5%)   | 80 %  | 7   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Chinook  | 40 g   | 60 min | 13 %       |
| Boil    | Amarillo | 30 g   | 40 min | 9.5 %      |
| Boil    | Cascade  | 25 g   | 40 min | 6 %        |
| Boil    | Cascade  | 25 g   | 5 min  | 6 %        |
| Boil    | Amarillo | 20 g   | 5 min  | 9.5 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |

### Extras

| Type   | Name                 | Amount | Use for   | Time      |
|--------|----------------------|--------|-----------|-----------|
| Fining | mech ir              | 5 g    | Boil      | 10 min    |
| Flavor | płatki dębowe sherry | 50 g   | Secondary | 30 day(s) |