

Old Numbskull

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **89**
- SRM **10.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **28.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	7.6 kg (82.3%)	80 %	6
Sugar	Brown Sugar, Light	0.46 kg (5%)	100 %	16
Grain	Briess - Munich Malt 20L	0.28 kg (3%)	74 %	39
Grain	Caramel/Crystal Malt - 30L	0.19 kg (2.1%)	75 %	59
Grain	Simpsons - Caramalt	0.42 kg (4.6%)	76 %	69
Grain	Honey Malt	0.14 kg (1.5%)	80 %	49
Grain	Barley, Flaked	0.14 kg (1.5%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	42 g	60 min	11 %
First Wort	Columbus/Tomahawk/Zeus	31 g	60 min	15.5 %
First Wort	Amarillo	18 g	60 min	9.5 %
Boil	Simcoe	5 g	30 min	13.2 %
Boil	Chinook	3 g	15 min	13 %
Boil	Cascade	3 g	5 min	6 %
Boil	Palisade	8 g	2 min	7.5 %
Dry Hop	Amarillo	28 g	4 day(s)	9.5 %
Dry Hop	Columbus/Tomahawk/Zeus	28 g	4 day(s)	15.5 %
Dry Hop	Chinook	28 g	4 day(s)	13 %
Dry Hop	Simcoe	28 g	4 day(s)	13.2 %
Dry Hop	Palisade	28 g	4 day(s)	7.5 %
Dry Hop	Warrior	28 g	4 day(s)	15.5 %

Yeasts

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

Notes

- Using Honey instead of Honey malt. Mashing at 66C 150F.
Mar 17, 2018, 2:09 AM