

# USBarleyW

- Gravity **22.1 BLG**
- ABV ---
- IBU **46**
- SRM **21.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **4 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **4 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **63.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **73C**
- Keep mash **4 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (51%)	79 %	6
Grain	Strzegom Karmel 30	3.5 kg (27.5%)	75 %	30
Grain	Pszeniczny	2 kg (15.7%)	85 %	4
Grain	Strzegom Karmel 150	0.75 kg (5.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	80 min	13 %
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	50 g	14 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	23 g	Mangrove Jack's