

BIGFOOT BARLEYWINE

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **105**
- SRM **12.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **150 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **2.45 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **39.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (87%)	80 %	3.2
Grain	Weyermann - Carapils	0.25 kg (2.2%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.25 kg (2.2%)	80 %	3.5
Grain	Briess - Caramel Munich Malt 60L	1 kg (8.7%)	77 %	118

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	150 min	11.2 %
Boil	Chinook	50 g	105 min	11.2 %
Boil	Cascade	50 g	60 min	7.7 %
Boil	Cascade	25 g	9 min	7.7 %
Boil	Centennial	25 g	10 min	8.5 %
Dry Hop	Chinook	25 g	5 day(s)	11.2 %
Dry Hop	Centennial	25 g	5 day(s)	8.5 %
Dry Hop	Cascade	25 g	5 day(s)	7.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	250 ml	Wyeast Labs