

americanBarleyWine #90

- Gravity **35.1 BLG**
- ABV **18.5 %**
- IBU **95**
- SRM **14.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **-1.9 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (75.8%)	83 %	6
Grain	Strzegom Wiedeński	1 kg (15.2%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (7.6%)	79 %	22
Grain	Special B Malt	0.1 kg (1.5%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Chinook	50 g	15 min	13 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Equinox	25 g	2 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP060 - American Ale Yeast Blend	Ale	Slant	150 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	60 min
Fining	whirfloock	2 g	Boil	5 min