

- 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)