

## 34. American Barley Wine

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **78**
- SRM **13**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Žytni	1.5 kg (18.8%)	85 %	8
Grain	Abbey Castle	0.25 kg (3.1%)	80 %	45
Grain	Caraaroma	0.15 kg (1.9%)	78 %	400
Grain	Brown Malt (British Chocolate)	0.1 kg (1.3%)	70 %	128

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Citra	15 g	15 min	12 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Amarillo	15 g	15 min	9.5 %
Whirlpool	Citra	15 g	10 min	12 %
Whirlpool	Simcoe	15 g	10 min	13.2 %
Whirlpool	Amarillo	15 g	10 min	9.5 %

### Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	22 g	Fermentis