

## AMERICAN BARLEYWINE - SIMCOE SH

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **100**
- SRM **11.6**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **34.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

| Type  | Name      | Amount        | Yield | EBC |
|-------|-----------|---------------|-------|-----|
| Grain | Pale Ale  | 7 kg (77.8%)  | 80 %  | 5   |
| Grain | Wiedeński | 1 kg (11.1%)  | 79 %  | 10  |
| Grain | Carared   | 0.5 kg (5.6%) | 75 %  | 39  |
| Grain | Caraamber | 0.5 kg (5.6%) | 75 %  | 59  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 60 g   | 60 min | 11.5 %     |
| Boil    | Simcoe | 45 g   | 40 min | 11.5 %     |
| Boil    | Simcoe | 25 g   | 15 min | 11.5 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                                 |      |           |           |
|--------|---------------------------------|------|-----------|-----------|
| Flavor | Płatki dębowe<br>Sherry Oloroso | 50 g | Secondary | 14 day(s) |
|--------|---------------------------------|------|-----------|-----------|