

#27 American Barley Wine

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **110**
- SRM **15.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **52.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (18.5%) | 90 % | 30 |
| Grain | Pale Ale | 4 kg (21.7%) | 80 % | 10 |
| Grain | Munich I | 4 kg (21.7%) | 79 % | 20 |
| Grain | Wheat Malt | 4 kg (21.7%) | 78 % | 4 |
| Grain | Biscuit Malt | 1 kg (5.4%) | 79 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (5.4%) | 73 % | 120 |
| Grain | Oats, Flaked | 1 kg (5.4%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 100 g | 60 min | 14.5 % |
| Boil | Chinook | 50 g | 30 min | 12 % |
| Boil | Eureka! | 50 g | 15 min | 18 % |
| Boil | Centennial | 50 g | 10 min | 13.2 % |
| Boil | Eureka! | 50 g | 5 min | 18 % |
| Whirlpool | Centennial | 50 g | 30 min | 10.5 % |
| Whirlpool | Chinook | 50 g | 30 min | 12 % |
| Dry Hop | Centennial | 100 g | 4 day(s) | 10.5 % |
| Dry Hop | Eureka! | 100 g | 4 day(s) | 18 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 100 g | 4 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|---------|------------|
| Fermentis US-05 | Ale | Slant | 1500 ml | Fermentis |

Extras

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

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------------|--------|-----------|-----------|
| Water Agent | Gips piwowarski | 15 g | Mash | 90 min |
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |
| Flavor | Płatki dębowe American Bourbon | 100 g | Secondary | 30 day(s) |