

30+: Zima Stulecia - American Barley Wine

- Gravity **32.7 BLG**
- ABV **16.7 %**
- IBU **77**
- SRM **13.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **33.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (69.2%)	80 %	5
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (13.1%)	80 %	30
Grain	Strzegom Wiedeński	1 kg (7.7%)	79 %	10
Grain	Carahell	0.8 kg (6.2%)	77 %	26
Grain	Weyermann - Special X	0.5 kg (3.8%)	75 %	81

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	90 min	12.1 %
Boil	Centennial	30 g	90 min	8.9 %
Boil	Amarillo	20 g	60 min	8.2 %
Boil	Centennial	50 g	30 min	8.9 %
Boil	Simcoe	30 g	15 min	12.1 %
Boil	Amarillo	10 g	10 min	8.2 %
Boil	Centennial	20 g	10 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs
Safale US-05	Ale	Dry	11.5 g	Fermentis
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe Bourbon	50 g	Secondary	30 day(s)
Other	Płatki dębowe Sherry Oloroso	50 g	Secondary	30 day(s)