

ABW

- Gravity **25.9 BLG**
- ABV ---
- IBU **120**
- SRM **17.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (66.7%) | 79 % | 6 |
| Grain | Aroma CastleMalting | 1 kg (9.5%) | 78 % | 95 |
| Grain | Strzegom Pszeniczny | 0.5 kg (4.8%) | 81 % | 6 |
| Grain | Weyermann - Vienna Malt | 2 kg (19%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Simcoe | 50 g | 70 min | 13.2 % |
| Boil | Mosaic | 50 g | 70 min | 10 % |
| Boil | Chinook | 50 g | 70 min | 13 % |
| Aroma (end of boil) | Mosaic | 50 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 23 g | --- |