

American Barley Wine

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **85**
- SRM **10.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (69%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.5 kg (11.5%) | 80 % | 20 |
| Liquid Extract | Bruntal Pale Ale | 0.85 kg (19.5%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Warrior | 20 g | 60 min | 16 % |
| Boil | Zythos | 15 g | 20 min | 9.2 % |
| Whirlpool | Zythos | 45 g | 15 min | 9.2 % |
| Whirlpool | Warrior | 10 g | 25 min | 16 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |