

American Barleywine II

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **102**
- SRM **6.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **48.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 11.2 kg (91.8%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 1 kg (8.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 80 g | 60 min | 15.5 % |
| Whirlpool | Ekuanot | 50 g | 20 min | 14.5 % |
| Hop stand (78 stopni) | | | | |
| Whirlpool | Amarillo | 50 g | 20 min | 9.5 % |
| Hop stand (78 stopni) | | | | |
| Whirlpool | Mosaic | 50 g | 20 min | 12.5 % |
| Hop stand (78 stopni) | | | | |
| Dry Hop | Ekuanot | 50 g | 2 day(s) | 14.5 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - American Ale II | Ale | Slant | 280 ml | Wyeast Labs |