

# 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

| <b>Name</b>              | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - American Ale II | Ale         | Slant       | 280 ml        | Wyeast Labs       |