

# American Barleywine - styczeń 2023

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **74**
- SRM **16.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.9 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 | 4.5 kg (76.9%) | 80 %  | 5   |
| Grain | Monachijski          | 0.4 kg (6.8%)  | 80 %  | 16  |
| Grain | Strzegom Wiedeński   | 0.7 kg (12%)   | 79 %  | 10  |
| Grain | Strzegom Karmel 300  | 0.25 kg (4.3%) | 70 %  | 299 |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Chinook  | 20 g   | 60 min   | 13 %       |
| Boil    | Amarillo | 20 g   | 60 min   | 9.5 %      |
| Boil    | Chinook  | 10 g   | 10 min   | 13 %       |
| Boil    | Amarillo | 10 g   | 10 min   | 9.5 %      |
| Boil    | Citra    | 20 g   | 10 min   | 12 %       |
| Dry Hop | Citra    | 30 g   | 5 day(s) | 12 %       |
| Dry Hop | Amarillo | 20 g   | 5 day(s) | 9.5 %      |
| Dry Hop | Chinook  | 20 g   | 5 day(s) | 13 %       |