

# American BarlyWine

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **78**
- SRM **20.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.9 liter(s)**
- Total mash volume **46.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **35.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **0.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (48.8%)   | 80 %   | 5   |
| Grain | Special B Malt             | 0.25 kg (2.4%) | 65.2 % | 315 |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (2.4%) | 74 %   | 160 |
| Grain | Pszeniczny                 | 1 kg (9.8%)    | 85 %   | 4   |
| Grain | Caraaroma                  | 0.25 kg (2.4%) | 78 %   | 400 |
| Grain | Caramel aromatic           | 0.25 kg (2.4%) | 75 %   | 160 |
| Grain | Red Active                 | 0.25 kg (2.4%) | 75 %   | 40  |
| Grain | Pilzneński                 | 3 kg (29.3%)   | 81 %   | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Warrior | 30 g   | 60 min   | 15.5 %     |
| Boil    | Chinook | 30 g   | 30 min   | 13 %       |
| Boil    | Equinox | 30 g   | 30 min   | 13.1 %     |
| Dry Hop | Warrior | 20 g   | 7 day(s) | 15.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |       |        |     |
|-------|-----|-------|--------|-----|
| US-05 | Ale | Slant | 200 ml | --- |
|-------|-----|-------|--------|-----|