

# American Barlywine

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **45**
- SRM **12.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.1 kg (92.2%)	80 %	5
Grain	Special B Malt	0.3 kg (3.9%)	65.2 %	315
Grain	crystal 160 ebc	0.3 kg (3.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	10 min	15.5 %
Boil	Equinox	50 g	5 min	13.1 %
Dry Hop	Chinook	50 g	5 day(s)	13 %
Boil	Mosaic	100 g	3 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog American West	Ale	Dry	46 g	Fermentis