

# American Devine Rebel

- Gravity **22.5 BLG**
- ABV ---
- IBU **70**
- SRM **16.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (70.6%)	80 %	5
Grain	Simpsons - Caramalt	1 kg (11.8%)	76 %	69
Grain	Munich Malt	1 kg (11.8%)	80 %	18
Grain	Amber Malt	0.5 kg (5.9%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	50 g	60 min	14 %
Aroma (end of boil)	Jarrylo	50 g	5 min	15 %
Dry Hop	Azacca	50 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	14 day(s)