

## An old friend

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **106**
- SRM **13.1**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount          | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Grain          | Strzegom Pale Ale          | 6.25 kg (65.1%) | 79 %  | 6   |
| Grain          | Strzegom Wiedeński         | 1 kg (10.4%)    | 79 %  | 10  |
| Grain          | Fawcett - Dark Crystal     | 0.25 kg (2.6%)  | 71 %  | 300 |
| Grain          | Fawcett - Crystal          | 0.25 kg (2.6%)  | 70 %  | 160 |
| Grain          | Weyermann - Carapils       | 0.25 kg (2.6%)  | 78 %  | 4   |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (12.5%)  | 80 %  | --- |
| Sugar          | Cukier                     | 0.4 kg (4.2%)   | --- % | --- |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Magnum     | 80 g   | 60 min | 12 %       |
| Boil    | Centennial | 28 g   | 10 min | 10.5 %     |
| Boil    | Chinook    | 28 g   | 10 min | 13 %       |
| Boil    | Cascade    | 25 g   | 10 min | 6 %        |
| Boil    | Centennial | 28 g   | 5 min  | 10.5 %     |
| Boil    | Chinook    | 28 g   | 5 min  | 13 %       |

|         |            |      |          |        |
|---------|------------|------|----------|--------|
| Boil    | Cascade    | 25 g | 5 min    | 6 %    |
| Dry Hop | Centennial | 56 g | 4 day(s) | 10.5 % |
| Dry Hop | Cascade    | 50 g | 4 day(s) | 6 %    |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 500 ml | Wyeast Labs |