

Barley

- Gravity **28.1 BLG**
- ABV ---
- IBU **120**
- SRM **17.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (54.9%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 3 kg (33%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (11%) | 80 % | 16 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.1%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 100 g | 60 min | 13 % |
| Boil | Chinook | 50 g | 15 min | 13 % |
| Boil | Ahtanum | 50 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 300 ml | Fermentum Mobile |