

# MUERTE - SMOKED AMERICAN BARLEYWINE

- Gravity **25.1 BLG**
- ABV ---
- IBU **120**
- SRM **15.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **40.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (52.2%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (8.7%)	79 %	10
Grain	Fawcett - Dark Crystal	0.5 kg (4.3%)	71 %	300
Grain	Strzegom Pszeniczny	1 kg (8.7%)	81 %	6
Grain	Słód Pszeniczny Wędzony Dębem	1 kg (8.7%)	80 %	10
Grain	Słód Wędzony - Wiśnia (Strzegom)	1 kg (8.7%)	80 %	8
Grain	Wędzony bukiem Viking Malt	1 kg (8.7%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	29 g	60 min	13.1 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Ahtanum	50 g	60 min	5 %
Boil	Citra	30 g	60 min	12 %
Boil	Cascade	30 g	60 min	6 %

Boil	Equinox	20 g	10 min	13.1 %
Boil	Cascade	20 g	10 min	6 %
Boil	Citra	20 g	10 min	12 %
Boil	Columbus/Tomahawk/Zeus	20 g	10 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis