

161 American Barleywine

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **66**
- SRM **6.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (84.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (12%) | 79 % | 10 |
| Grain | Pszeniczny | 0.3 kg (3.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 12.7 % |
| Boil | Warrior | 30 g | 60 min | 14.2 % |
| Boil | Centennial | 10 g | 60 min | 10.4 % |
| Boil | Amarillo | 5 g | 30 min | 9.4 % |
| Boil | Citra | 15 g | 30 min | 11.1 % |
| Boil | Citra | 5 g | 1 min | 11.1 % |
| Boil | Centennial | 15 g | 1 min | 10.4 % |
| Dry Hop | Amarillo | 25 g | 5 day(s) | 9.4 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 11.1 % |
| Dry Hop | Amarillo | 15 g | 3 day(s) | 9.4 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | --- |