

#19 American Barleywine

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **85**
- SRM **12.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **53.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **39.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.85 kg (59%)	80 %	4
Grain	Viking Pale Ale malt	3.58 kg (26.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (3.8%)	81 %	6
Grain	Strzegom Karmel 300	0.31 kg (2.3%)	70 %	299
Grain	Płatki owsiane	0.56 kg (4.2%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.5 kg (3.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ctz	85 g	60 min	16.5 %
Boil	Citra	15 g	30 min	12.6 %
Boil	Citra	15 g	15 min	12.6 %
Boil	Amarillo	15 g	5 min	7.8 %
Boil	Cascade PL	15 g	5 min	5.5 %
Boil	Citra	15 g	5 min	12.6 %
Boil	Galaxy	15 g	5 min	13.6 %

Dry Hop	Amarillo	5 g	3 day(s)	7.8 %
Dry Hop	Cascade PL	15 g	3 day(s)	5.5 %
Dry Hop	Citra	15 g	3 day(s)	12.6 %
Dry Hop	Galaxy	15 g	3 day(s)	13.6 %
Dry Hop	Centennial	10 g	3 day(s)	10.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	30 day(s)
Other	Compac CG	1 g	Boil	10 min