

## 22. "Mądrości z kapelusza" - American Barleywine

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **107**
- SRM **8.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8.7 kg (87%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (10%)	79 %	10
Grain	Strzegom Bursztynowy	0.3 kg (3%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	90 min	13 %
Boil	Centennial	20 g	90 min	10.5 %
Boil	Amarillo	40 g	60 min	9.5 %
Boil	Mosaic	15 g	60 min	10 %
Boil	Cascade	30 g	50 min	6 %
Boil	Cascade	30 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- uwarzone 17-10-2017r.  
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