

3 1

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **53**
- SRM **16.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (22.2%) | 79 % | 6 |
| Grain | Weyermann pszeniczny jasny | 2 kg (22.2%) | 80 % | 6 |
| Grain | Żytni | 2 kg (22.2%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ I | 1 kg (11.1%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 1 kg (11.1%) | 75 % | 150 |
| Grain | Płatki owsiane | 1 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Boil | Motueka | 20 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 1 ml | Fermentis |