

# Amercian Barley Wine

- Gravity **24.9 BLG**
- ABV ---
- IBU **45**
- SRM **12.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (51.3%)	80.5 %	2
Grain	Melanoiden Malt	1 kg (10.3%)	80 %	39
Grain	Strzegom Wiedeński	1 kg (10.3%)	79 %	10
Grain	Karmelowy Czerwony	1 kg (10.3%)	75 %	59
Grain	Acid Malt	0.25 kg (2.6%)	58.7 %	6
Grain	Heidelberg	1 kg (10.3%)	80.5 %	2
Sugar	cukier kandyzowany	0.5 kg (5.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	15 min	12 %
Boil	Simcoe	50 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis