

# American Barley Wine

- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **90**
- SRM **13.5**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **185 min**
- Evaporation rate **13 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (94.9%)	80 %	5
Grain	Crystal chateau - castle malting	0.4 kg (5.1%)	72 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	12.5 g	80 min	13.8 %
Boil	Amarillo	40 g	20 min	8.5 %
Boil	Centennial	40 g	20 min	10.5 %
Boil	Simcoe	50 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Aroma (end of boil)	Cryo Hops Cascade	25 g	0 min	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	160 ml	Fermentis