

American Barley Wine 1st

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **90**
- SRM **17**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Muntons DME - Extra Light	0.92 kg (11.9%)	95 %	6
Liquid Extract	Bruntal Pale Ale	6.8 kg (88.1%)	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	10 min	11 %
Boil	Simcoe	30 g	10 min	12.4 %
Boil	Mosaic	30 g	10 min	13.2 %
Boil	Chinook	30 g	40 min	11 %
Boil	Simcoe	30 g	40 min	12.4 %
Boil	Mosaic	30 g	40 min	13.2 %
Dry Hop	Chinook	30 g	30 day(s)	11 %
Dry Hop	Simcoe	30 g	30 day(s)	12.4 %
Dry Hop	Mosaic	30 g	30 day(s)	13.2 %
Dry Hop	Willamette	30 g	30 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---

Notes

- Woda Primavera 21L
Jun 20, 2019, 10:25 AM