

# American Barley Wine BBA v1

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- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **86**
- SRM **12.3**
- 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 **33.4 liter(s)**
- Total mash volume **44.5 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **33.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.4 kg (57.6%)	82 %	4
Grain	Viking Pale Ale malt	3.6 kg (32.4%)	80 %	5
Grain	Viking Wheat Malt	0.4 kg (3.6%)	83 %	5
Grain	Platki owsiane	0.4 kg (3.6%)	85 %	3
Grain	Strzegom Karmel 300	0.32 kg (2.9%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %
Boil	Pacific Gem	12 g	60 min	15.3 %
Boil	Citra	12 g	30 min	12 %
Boil	Citra	12 g	15 min	12 %
Aroma (end of boil)	Galaxy	12 g	5 min	15 %
Aroma (end of boil)	Citra	12 g	5 min	12 %
Aroma (end of boil)	Amarillo	12 g	5 min	9.5 %
Aroma (end of boil)	Cascade	12 g	5 min	6 %

Dry Hop	Galaxy	12 g	7 day(s)	15 %
Dry Hop	Citra	12 g	7 day(s)	12 %
Dry Hop	Cascade	12 g	7 day(s)	6 %
Dry Hop	Amarillo	12 g	7 day(s)	9.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	20 g	Boil	10 min
Flavor	Płatki dębowe Sherry/Bourbon	20 g	Secondary	30 day(s)
Water Agent	Gips	10 g	Boil	90 min