

American Barley Wine

- Gravity **24.7 BLG**
- ABV ---
- IBU **113**
- SRM **15.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.2 liter(s)**
- Total mash volume **55 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **41.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	9.2 kg (66.9%)	80 %	4
Grain	Strzegom Monachijski typ I	2.2 kg (16%)	79 %	16
Grain	Pszeniczny	1.7 kg (12.4%)	85 %	4
Grain	Strzegom Karmel 150	0.5 kg (3.6%)	75 %	150
Grain	Special x	0.15 kg (1.1%)	79 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	80 g	60 min	13 %
Boil	Warrior	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	55 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	40 g	15 min	15.5 %
Boil	Centennial	30 g	5 min	10.5 %
Whirlpool	Centennial	50 g	0 min	10.5 %
Dry Hop	Citra	70 g	5 day(s)	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1500 ml	White Labs