

American Barleywine

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **63**
- SRM **10.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (24%)	85 %	7
Grain	Viking Pilsner malt	2.5 kg (40%)	82 %	4
Grain	Abbey Malt Weyermann	0.25 kg (4%)	75 %	45
Grain	Weyermann - Munich Malt	1.5 kg (24%)	82 %	14
Grain	Simpsons - Caramalt	0.1 kg (1.6%)	76 %	60
Grain	Weyermann - cara amber	0.1 kg (1.6%)	80 %	60
Grain	Castle Malting - Peated	0.25 kg (4%)	85 %	3
Grain	Simpsons - Imperial Malt	0.05 kg (0.8%)	85 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	16.3 %
Boil	Bravo	25 g	15 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	15 g	20 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale T-58	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min

Notes

- Woda Cortes 16 litr +5 kranówki przegot. mod PH
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