

# American Barleywine

---

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **60**
- SRM **15.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (100%)	81 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Cascade	20 g	60 min	6 %
Aroma (end of boil)	Chinook	20 g	1 min	13 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %
Dry Hop	Chinook	50 g	5 day(s)	13 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale