

# American Barleywine

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- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **106**
- SRM **11**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **66 C**, Time **80 min**
- Temp **75 C**, Time **5 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **75C**
- Keep mash **5 min** at **75C**
- Sparge using **-4.7 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.8 kg (10%)	60 %	3
Grain	Abbey Castle	0.72 kg (9%)	80 %	45
Grain	Strzegom Wiedeński	1.48 kg (18.5%)	79 %	10
Grain	Pilzneński	5 kg (62.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23 g	60 min	12.2 %
Boil	Magnum	80 g	55 min	10.5 %
Whirlpool	Motueka	60 g	1 min	5.6 %
Whirlpool	Vermelho 21	50 g	1 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	2 g	Mash	15 min
Do wody do wyśładzania				