

# American Barleywine

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **64**
- SRM **18.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (66.7%)	80 %	5
Grain	Viking Vienna Malt	1 kg (11.1%)	79 %	7
Grain	Strzegom Karmel 600	0.3 kg (3.3%)	68 %	601
Grain	Płatki owsiane	0.5 kg (5.6%)	60 %	3
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (13.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Chinook	20 g	60 min	13 %
Boil	Willamette	40 g	20 min	5 %
Boil	Azacca	40 g	10 min	14 %
Boil	Azacca	40 g	1 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	450 ml	Fermentum Mobile