

# American Barleywine

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **70**
- SRM **23.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Strzegom Monachijski typ II	3 kg (33.3%)	79 %	22
Sugar	Cukier	0.5 kg (5.6%)	--- %	---
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	40 min	14.5 %
Boil	Columbus/Tomahawk/Zeus	60 g	15 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	300 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki bukowe macerowane w buronie	50 g	Secondary	7 day(s)
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