

# American Barleywine

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **91**
- SRM **17.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **150 min**
- Evaporation rate **20 %/h**
- Boil size **18.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80%)	79 %	6
Grain	Carahell	0.25 kg (4%)	77 %	26
Grain	Biscuit Malt	0.25 kg (4%)	75 %	45
Grain	Special W	0.25 kg (4%)	65 %	300
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (8%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	60 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	5 g	Mash	60 min
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