

# American Barleywine

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **100**
- SRM **10.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.8%)	80 %	5
Grain	Monachijski	1 kg (16.9%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.5%)	75 %	30
Grain	Biscuit Malt	0.2 kg (3.4%)	79 %	45
Grain	Carahell	0.2 kg (3.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Boil	Centennial	40 g	10 min	10.5 %
Boil	Cascade	40 g	10 min	6 %
Aroma (end of boil)	Centennial	40 g	0 min	10.5 %
Aroma (end of boil)	Cascade	40 g	0 min	6 %
Dry Hop	Centennial	40 g	3 day(s)	10.5 %
Dry Hop	Cascade	40 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs