

American Barleywine II

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **64**
- SRM **16.5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.7%)	80 %	5
Grain	Monachijski	1.2 kg (17.9%)	80 %	16
Grain	Biscuit Malt	0.6 kg (9%)	79 %	45
Grain	Pale Cookie	0.6 kg (9%)	78 %	50
Grain	Caramunich® typ I	0.25 kg (3.7%)	73 %	80
Grain	Caraaroma	0.05 kg (0.7%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Centennial	30 g	10 min	10.5 %
Boil	Cascade	30 g	10 min	6 %
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Centennial	40 g	0 min	10.5 %
Aroma (end of boil)	Cascade	40 g	0 min	6 %
Aroma (end of boil)	Citra	40 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile