

American Barleywine III

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **57**
- SRM **14.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **13 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **72C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 7 kg (93.3%) | 80 % | 8 |
| Grain | Weyermann - Carapils | 0.3 kg (4%) | 78 % | 4 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.7%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.7 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12.9 % |
| Aroma (end of boil) | Simcoe | 50 g | 0 min | 12.9 % |
| Dry Hop | Enigma (AUS) | 50 g | 3 day(s) | 16.3 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Saflager US-05 | Ale | Slant | 400 ml | Fermentis |