

American Barleywine v.1.0

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU ---
- SRM **15.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.8 kg (69.4%)	85 %	7
Grain	Weyermann - Vienna Malt	1 kg (10.2%)	81 %	8
Grain	Weyermann - Acidulated Malt	0.4 kg (4.1%)	80 %	6
Grain	Caramunich® typ I	0.6 kg (6.1%)	73 %	80
Grain	Special B Malt	0.4 kg (4.1%)	65.2 %	280
Grain	Platki owsiane	0.4 kg (4.1%)	85 %	3
Grain	plutki ryżowe	0.2 kg (2%)	85 %	1

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	200 ml	---