

# American BarlyWine

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **78**
- SRM **20.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.9 liter(s)**
- Total mash volume **46.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **35.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **0.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (48.8%)	80 %	5
Grain	Special B Malt	0.25 kg (2.4%)	65.2 %	315
Grain	Caramel/Crystal Malt - 40L	0.25 kg (2.4%)	74 %	160
Grain	Pszeniczny	1 kg (9.8%)	85 %	4
Grain	Caraaroma	0.25 kg (2.4%)	78 %	400
Grain	Caramel aromatic	0.25 kg (2.4%)	75 %	160
Grain	Red Active	0.25 kg (2.4%)	75 %	40
Grain	Pilzneński	3 kg (29.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Chinook	30 g	30 min	13 %
Boil	Equinox	30 g	30 min	13.1 %
Dry Hop	Warrior	20 g	7 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Slant	200 ml	---
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