

# Andromeda (American Barley Wine)

- Gravity **36.5 BLG**
- ABV **19.6 %**
- IBU **96**
- SRM **16.3**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Słód Pale Ale	7 kg (52%)	79 %	6
Grain	Weyermann - Słód Pilsner	1 kg (7.4%)	82.23 %	3
Grain	Bestmalz - Słód pszeniczny jasny	0.55 kg (4.1%)	77.09 %	4
Grain	Weyermann - Caramunich Typ I	0.4 kg (3%)	75 %	90
Grain	Weyermann - Carapils	0.4 kg (3%)	78 %	4
Grain	Castle Malting - Słód Biscuit	0.2 kg (1.5%)	77 %	50
Grain	Fawcett Maltsters - Słód Crystal II	0.1 kg (0.7%)	75 %	210
Grain	Bestmalz - Słód zakwaszający	0.1 kg (0.7%)	72 %	5
Liquid Extract	Ekstrakt słodowy jasny	1.5 kg (11.2%)	80 %	25
Liquid Extract	Ekstrakt słodowy Pale Ale	1.5 kg (11.2%)	80 %	40
Sugar	Cukier	0.7 kg (5.2%)	80 %	1

## Hops

<b>Use for</b>	<b>Name</b>	<b>Amount</b>	<b>Time</b>	<b>Alpha acid</b>
Boil	Magnum - PL	40 g	80 min	7.9 %
Boil	Magnum - PL	40 g	70 min	7.9 %
Boil	Magnum - PL	40 g	60 min	7.9 %
Boil	Zeus - USA	40 g	60 min	15.7 %
Boil	Magnum - PL	40 g	45 min	7.9 %
Boil	Magnum - PL	40 g	30 min	7.9 %
Boil	Magnum - PL	40 g	15 min	7.9 %
Whirlpool	Cenntenial - USA	40 g	0 min	9.4 %
Dry Hop	Cenntenial - USA	30 g	4 day(s)	9.4 %
Dry Hop	Chinook - USA	30 g	4 day(s)	12.8 %
Dry Hop	Cascade - USA	30 g	4 day(s)	6 %
Dry Hop	Citra - USA	30 g	4 day(s)	12.3 %
Dry Hop	Amarillo - USA	30 g	4 day(s)	8.9 %

### **Yeasts**

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	23 g	Fermentis