

# barleywine #1

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **76**
- SRM **17**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (55.2%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (34.5%)	80 %	5
Grain	Płatki owsiane	0.2 kg (2.8%)	60 %	3
Grain	Caramel/Crystal Malt - 120L	0.35 kg (4.8%)	72 %	430
Grain	Pszeniczny	0.2 kg (2.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Citra	7 g	30 min	12 %
Boil	Citra	7 g	15 min	12 %
Aroma (end of boil)	Galaxy	7 g	5 min	15 %
Boil	Citra	7 g	5 min	12 %
Aroma (end of boil)	Amarillo	7 g	5 min	9.5 %
Aroma (end of boil)	Cascade	7 g	5 min	6 %
Dry Hop	Galaxy	7 g	7 day(s)	15 %

Dry Hop	Citra	7 g	7 day(s)	12 %
Dry Hop	Cascade	7 g	7 day(s)	6 %
Dry Hop	Amarillo	7 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	fermentis