

Barleywine

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **67**
- SRM **18.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (39.6%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 5 kg (49.5%) | 80 % | 5 |
| Grain | Chocolate malt | 0.6 kg (5.9%) | 80 % | 400 |
| Grain | Strzegom karmel 50 | 0.5 kg (5%) | 80 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 15.5 % |
| Boil | Chinook | 30 g | 15 min | 8 % |
| Boil | Cascade PL | 20 g | 60 min | 7 % |
| Boil | Cascade PL | 35 g | 10 min | 5.2 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |