

# Prawie Bigfood American Barleywine

- Gravity **22.7 BLG**
- ABV ---
- IBU **87**
- SRM **14.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Fawcett - Crystal	0.25 kg (5.6%)	70 %	160
Grain	Weyermann - Carapils	0.25 kg (5.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.1 %
Boil	Amarillo	10 g	30 min	8.9 %
Boil	Amarillo	10 g	15 min	8.9 %
Boil	Cascade	10 g	15 min	8 %
Whirlpool	Amarillo	15 g	---	8.9 %
Whirlpool	Cascade	25 g	---	8 %
Dry Hop	Chinook	15 g	7 day(s)	12.1 %
Boil	Chinook	10 g	45 min	12.1 %
Dry Hop	Amarillo	15 g	7 day(s)	8.9 %
Dry Hop	Cascade	15 g	7 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	11.5 g	---
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