

# 161 American Barleywine

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **66**
- SRM **6.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (84.3%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (12%)	79 %	10
Grain	Pszeniczny	0.3 kg (3.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12.7 %
Boil	Warrior	30 g	60 min	14.2 %
Boil	Centennial	10 g	60 min	10.4 %
Boil	Amarillo	5 g	30 min	9.4 %
Boil	Citra	15 g	30 min	11.1 %
Boil	Citra	5 g	1 min	11.1 %
Boil	Centennial	15 g	1 min	10.4 %
Dry Hop	Amarillo	25 g	5 day(s)	9.4 %
Dry Hop	Citra	25 g	5 day(s)	11.1 %
Dry Hop	Amarillo	15 g	3 day(s)	9.4 %
Dry Hop	Citra	15 g	3 day(s)	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---