

# American Barley Wine

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **100**
- SRM **6.9**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **240 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	10 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	14.4 %
Whirlpool	Zula	150 g	0 min	8.3 %
Dry Hop	Citra	200 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Slant	350 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min