

American barley wine nr.26

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **75**
- SRM **13.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **17 %**
- Size with trub loss **14 liter(s)**
- Boil time **120 min**
- Evaporation rate **16 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (81.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (13.5%) | 79 % | 22 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (2.7%) | 75 % | 20 |
| Grain | Słód Specjal B Castlemalting | 0.2 kg (2.7%) | 77 % | 260 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 40 g | 60 min | 13 % |
| Boil | Amarillo | 10 g | 60 min | 8.8 % |
| Boil | Cascade PL | 40 g | 10 min | 5.2 % |
| Boil | Cascade PL | 60 g | 5 min | 5.2 % |
| Boil | Amarillo | 40 g | 3 min | 9.5 % |