

# American Barleywine

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **76**
- SRM **9.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **20 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (68%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (4.9%)	81 %	6
Grain	Weyermann - Carapils	0.5 kg (4.9%)	78 %	4
Grain	Carahell	0.3 kg (2.9%)	77 %	26
Grain	Weyermann Specjal W	0.3 kg (2.9%)	68 %	300
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (16.5%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	13 %
Boil	Amarillo	60 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	5 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermivin PDM	Wine	Dry	4 g	---