

# American Barleywine

- Gravity **27.4 BLG**
- ABV ---
- IBU **73**
- SRM **20.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (66.7%)	81 %	5
Grain	Abbey Castle	1 kg (16.7%)	80 %	45
Grain	Biscuit Malt	1 kg (16.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	60 min	13.4 %
Boil	Chinook	25 g	60 min	12.07 %
Aroma (end of boil)	Summit	25 g	0 min	13.4 %
Aroma (end of boil)	Chinook	25 g	0 min	12.07 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis