

American Barleywine

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **64**
- SRM **18.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (66.7%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 1 kg (11.1%) | 79 % | 7 |
| Grain | Strzegom Karmel 600 | 0.3 kg (3.3%) | 68 % | 601 |
| Grain | Płatki owsiane | 0.5 kg (5.6%) | 60 % | 3 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (13.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Willamette | 40 g | 20 min | 5 % |
| Boil | Azacca | 40 g | 10 min | 14 % |
| Boil | Azacca | 40 g | 1 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 450 ml | Fermentum Mobile |