

# American Barleywine 30BLG

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **111**
- SRM **8.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **49.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **35.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (65.6%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (13.1%)	79 %	10
Grain	Strzegom Pszeniczny	2 kg (13.1%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.25 kg (1.6%)	75 %	30
Sugar	Cukier	1 kg (6.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	60 min	10 %
Boil	Magnum	15 g	60 min	13.5 %
Boil	Lomik	30 g	60 min	6 %
Boil	Admiral	50 g	60 min	14.3 %
Aroma (end of boil)	Cascade	50 g	0 min	6 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Takie chmielenie na goryczkę wynika z zużywania starego chmielu.  
*Feb 12, 2019, 6:42 PM*