

# American Barleywine

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **107**
- SRM **12.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (95.1%)	80 %	5
Grain	Strzegom Karmel 300	0.16 kg (3%)	70 %	299
Grain	Weyermann - Carapils	0.1 kg (1.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	32 g	60 min	12 %
Boil	Simcoe	32 g	60 min	13.2 %
Aroma (end of boil)	Citra	12 g	0 min	12 %
Aroma (end of boil)	Simcoe	8 g	0 min	13.2 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Chinook	40 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	40 ml	Fermentis