

American Barleywine II

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **64**
- SRM **16.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (59.7%) | 80 % | 5 |
| Grain | Monachijski | 1.2 kg (17.9%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.6 kg (9%) | 79 % | 45 |
| Grain | Pale Cookie | 0.6 kg (9%) | 78 % | 50 |
| Grain | Caramunich® typ I | 0.25 kg (3.7%) | 73 % | 80 |
| Grain | Caraaroma | 0.05 kg (0.7%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Centennial | 30 g | 10 min | 10.5 % |
| Boil | Cascade | 30 g | 10 min | 6 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Centennial | 40 g | 0 min | 10.5 % |
| Aroma (end of boil) | Cascade | 40 g | 0 min | 6 % |
| Aroma (end of boil) | Citra | 40 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |