

American Barleywine v.1.0

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU ---
- SRM **15.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 6.8 kg (69.4%) | 85 % | 7 |
| Grain | Weyermann - Vienna Malt | 1 kg (10.2%) | 81 % | 8 |
| Grain | Weyermann - Acidulated Malt | 0.4 kg (4.1%) | 80 % | 6 |
| Grain | Caramunich® typ I | 0.6 kg (6.1%) | 73 % | 80 |
| Grain | Special B Malt | 0.4 kg (4.1%) | 65.2 % | 280 |
| Grain | Platki owsiane | 0.4 kg (4.1%) | 85 % | 3 |
| Grain | plutki ryżowe | 0.2 kg (2%) | 85 % | 1 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale | Slant | 200 ml | --- |