

16 bw

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **90**
- SRM **22.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (25%)	79 %	16
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	299
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	50 min	15.5 %
First Wort	Denali	50 g	10 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis