

- Gravity **20.8 BLG**
- ABV ---
- IBU **120**
- SRM **12.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (68.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (11.4%) | 79 % | 22 |
| Grain | Strzegom pszeniczny | 1 kg (11.4%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.3 kg (3.4%) | 75 % | 150 |
| Sugar | cukier | 0.5 kg (5.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Magnum | 60 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 30 min | 15.5 % |
| Boil | Chinook | 25 g | 15 min | 13 % |
| Boil | Centennial | 25 g | 10 min | 10.5 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 6 day(s) | 13 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 6 day(s) | 15.5 % |
| Boil | Enigma (AUS) | 24 g | 20 min | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 20 ml | Safale |