

## 27,5MPH - American Barleywine

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- Gravity **27.7 BLG**
- ABV ---
- IBU **69**
- SRM **13.3**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **74C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (91.7%)	90 %	10
Grain	Strzegom Karmel 150	0.5 kg (4.2%)	75 %	150
Grain	Briess - Carapils Malt	0.5 kg (4.2%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus Goryczkowy	30 g	60 min	13 %
Boil	Chinook	30 g	60 min	13 %
Boil	Cascade Aromatyczny	80 g	30 min	6.9 %
Boil	Cascade Aromatyczny	20 g	5 min	6.9 %
Boil	Palisade Aromatyczny	30 g	5 min	5.9 %
Boil	Sorachi Ace	30 g	5 min	7.8 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Slant	250 ml	---