

## #7. Smoked American Barley Wine

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **76**
- SRM **16.9**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **32.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	3.6 kg (33.6%)	82 %	10
Grain	Viking Pale Ale malt	5 kg (46.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (9.3%)	79 %	16
Grain	Pszeniczny	0.75 kg (7%)	85 %	4
Grain	Strzegom Karmel 150	0.25 kg (2.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (0.9%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	8.6 %
Boil	Amarillo	20 g	15 min	8.6 %
Boil	Centennial	30 g	60 min	9.7 %
Boil	Centennial	20 g	15 min	9.7 %
Boil	Chinook	30 g	60 min	10 %
Boil	Chinook	20 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	280 ml	Safale