

# American Barley Wine

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **100**
- SRM **6.9**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **240 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount       | Yield | EBC |
|-------|-----------------|--------------|-------|-----|
| Grain | Pale Ale Flagon | 10 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 100 g  | 60 min   | 14.4 %     |
| Whirlpool | Zula                   | 150 g  | 0 min    | 8.3 %      |
| Dry Hop   | Citra                  | 200 g  | 3 day(s) | 12 %       |

## Yeasts

| Name             | Type | Form  | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| Danstar - BRY-97 | Ale  | Slant | 350 ml | Danstar    |

## Extras

| Type        | Name        | Amount | Use for | Time   |
|-------------|-------------|--------|---------|--------|
| Water Agent | CaCl2       | 5 g    | Mash    | 60 min |
| Water Agent | Lactic Acid | 5 g    | Mash    | 60 min |
| Fining      | Whirlfloc-T | 2.5 g  | Boil    | 10 min |