

# American Barley Wine 25Blg

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **105**
- SRM **7.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8.7 kg (87%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (10%)	79 %	10
Grain	Strzegom Bursztynowy	0.3 kg (3%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	90 min	13 %
Boil	Centennial	20 g	90 min	10.5 %
Boil	Amarillo	40 g	60 min	9.5 %
Boil	Mosaic	15 g	60 min	10 %
Boil	Cascade	30 g	50 min	6 %
Boil	Cascade	30 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis