

American Barley Wine

- Gravity **32.7 BLG**
- ABV **16.7 %**
- IBU **93**
- SRM **21.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-2.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (50.3%)	80 %	5
Grain	Pilznieński	1.2 kg (15.1%)	81 %	4
Grain	Żytni	0.5 kg (6.3%)	85 %	8
Grain	Strzegom Monachijski typ II	0.5 kg (6.3%)	79 %	22
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3
Grain	Biscuit Malt	0.75 kg (9.4%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.3%)	68 %	1200
Grain	Weyermann - Acidulated Malt	0.2 kg (2.5%)	80 %	6
Grain	Pszeniczny	0.2 kg (2.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	90 min	13.5 %
Boil	East Kent Goldings	50 g	5 min	5.1 %
Boil	Cascade	50 g	30 min	8.6 %

Dry Hop	East Kent Goldings	50 g	4 day(s)	5.1 %
---------	--------------------	------	----------	-------

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis