

# American Barley Wine BBA v1

---

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **86**
- SRM **12.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.4 liter(s)**
- Total mash volume **44.5 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **33.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 6.4 kg (57.6%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 3.6 kg (32.4%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.4 kg (3.6%)  | 83 %  | 5   |
| Grain | Platki owsiane       | 0.4 kg (3.6%)  | 85 %  | 3   |
| Grain | Strzegom Karmel 300  | 0.32 kg (2.9%) | 70 %  | 299 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 60 g   | 60 min | 15.5 %     |
| Boil                | Pacific Gem            | 12 g   | 60 min | 15.3 %     |
| Boil                | Citra                  | 12 g   | 30 min | 12 %       |
| Boil                | Citra                  | 12 g   | 15 min | 12 %       |
| Aroma (end of boil) | Galaxy                 | 12 g   | 5 min  | 15 %       |
| Aroma (end of boil) | Citra                  | 12 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Amarillo               | 12 g   | 5 min  | 9.5 %      |
| Aroma (end of boil) | Cascade                | 12 g   | 5 min  | 6 %        |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Galaxy   | 12 g | 7 day(s) | 15 %  |
| Dry Hop | Citra    | 12 g | 7 day(s) | 12 %  |
| Dry Hop | Cascade  | 12 g | 7 day(s) | 6 %   |
| Dry Hop | Amarillo | 12 g | 7 day(s) | 9.5 % |

### Yeasts

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

### Extras

| Type        | Name                            | Amount | Use for   | Time      |
|-------------|---------------------------------|--------|-----------|-----------|
| Fining      | Mech irlandzki                  | 20 g   | Boil      | 10 min    |
| Flavor      | Płatki dębowe<br>Sherry/Bourbon | 20 g   | Secondary | 30 day(s) |
| Water Agent | Gips                            | 10 g   | Boil      | 90 min    |