

American barley wine nr.26

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **75**
- SRM **13.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **17 %**
- Size with trub loss **14 liter(s)**
- Boil time **120 min**
- Evaporation rate **16 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (81.1%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (13.5%)	79 %	22
Grain	Caramel/Crystal Malt - 10L	0.2 kg (2.7%)	75 %	20
Grain	Słód Specjal B Castlemalting	0.2 kg (2.7%)	77 %	260

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Amarillo	10 g	60 min	8.8 %
Boil	Cascade PL	40 g	10 min	5.2 %
Boil	Cascade PL	60 g	5 min	5.2 %
Boil	Amarillo	40 g	3 min	9.5 %