

# American Barleywine

- Gravity **25.4 BLG**
- ABV ---
- IBU **111**
- SRM **20.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **63 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **0 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (76.4%)	79 %	6
Grain	Pszeniczny	0.7 kg (9.7%)	85 %	4
Grain	Castle Abbey Malt	0.2 kg (2.8%)	75 %	45
Grain	Special B Malt	0.3 kg (4.2%)	65.2 %	315
Grain	Strzegom Monachijski typ I	0.5 kg (6.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Dr Rudi	40 g	30 min	11.8 %
Aroma (end of boil)	Centennial	40 g	5 min	10.5 %
Dry Hop	Ahtanum	30 g	5 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe sherry	50 g	Secondary	21 day(s)