

American Barleywine

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **107**
- SRM **8.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **240 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (100%) | 80 % | 6.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 100 g | 60 min | 15.4 % |
| Dry Hop | Chinook | 200 g | 3 day(s) | 10.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 800 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |
| Water Agent | CaCl2 | 10 g | Mash | 60 min |
| Water Agent | Lactic Acid | 10 g | Mash | 60 min |