

# American Barleywine

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **60**
- SRM **18.9**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.4%)	70 %	20
Grain	Cookie Viking	0.3 kg (4.4%)	70 %	50
Grain	Karmelowy Czerwony	0.15 kg (2.2%)	70 %	50
Grain	Caraaroma	0.1 kg (1.5%)	70 %	400
Grain	Fawcett - Dark Crystal	0.1 kg (1.5%)	7 %	300
Dry Extract	Dry Extract (DME) - Light	2 kg (29.6%)	95 %	16
Liquid Extract	Bruntal Pale Ale	3.4 kg (50.4%)	80 %	35
Sugar	Sugar, Table (Sucrose)	0.2 kg (3%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Citra	20 g	60 min	12 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %
Dry Hop	Cascade	10 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis