

# American Barleywine

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **91**
- SRM **17.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **150 min**
- Evaporation rate **20 %/h**
- Boil size **18.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

## Fermentables

| Type        | Name                       | Amount       | Yield | EBC |
|-------------|----------------------------|--------------|-------|-----|
| Grain       | Strzegom Pale Ale          | 5 kg (80%)   | 79 %  | 6   |
| Grain       | Carahell                   | 0.25 kg (4%) | 77 %  | 26  |
| Grain       | Biscuit Malt               | 0.25 kg (4%) | 75 %  | 45  |
| Grain       | Special W                  | 0.25 kg (4%) | 65 %  | 300 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.5 kg (8%)  | 80 %  | 15  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 60 min | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 30 min | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 15 min | 15.5 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 60 ml  | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |     |      |        |
|-------------|-----------------|-----|------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 60 min |
|-------------|-----------------|-----|------|--------|