

MUERTE - SMOKED AMERICAN BARLEYWINE

- Gravity **25.1 BLG**
- ABV ---
- IBU **120**
- SRM **15.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **40.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (52.2%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (8.7%) | 79 % | 10 |
| Grain | Fawcett - Dark Crystal | 0.5 kg (4.3%) | 71 % | 300 |
| Grain | Strzegom Pszeniczny | 1 kg (8.7%) | 81 % | 6 |
| Grain | Słód Pszeniczny Wędzony Dębem | 1 kg (8.7%) | 80 % | 10 |
| Grain | Słód Wędzony - Wiśnia (Strzegom) | 1 kg (8.7%) | 80 % | 8 |
| Grain | Wędzony bukiem Viking Malt | 1 kg (8.7%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Equinox | 29 g | 60 min | 13.1 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Ahtanum | 50 g | 60 min | 5 % |
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Cascade | 30 g | 60 min | 6 % |

| | | | | |
|------|------------------------|------|--------|--------|
| Boil | Equinox | 20 g | 10 min | 13.1 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 10 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |