

Potus

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **48**
- SRM **9.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **75C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Rye Malt | 2 kg (21.6%) | 63 % | 10 |
| Grain | Pale Malt (2 Row) Bel | 5 kg (54.1%) | 80 % | 6 |
| Grain | Munich Malt - 10L | 1 kg (10.8%) | 77 % | 20 |
| Grain | Weyermann - Vienna Malt | 1 kg (10.8%) | 81 % | 8 |
| Sugar | Miód Gryczany (Buckwheat Honey) | 0.25 kg (2.7%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Brewers Gold | 50 g | 60 min | 7.6 % |
| Boil | Willamette | 50 g | 15 min | 5 % |
| Boil | Brewers Gold | 20 g | 15 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|-----------|----------|
| Flavor | oak chips steeped in bourbon | 100 g | Secondary | 5 day(s) |