

Coyote

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **56**
- SRM **20.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **8.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **-2.8 liter(s)** of **76C** water or to achieve **8.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (26.3%)	80 %	5
Grain	Monachijski	2.2 kg (57.9%)	80 %	20
Grain	Karmelowy Jasny 30EBC	0.5 kg (13.2%)	75 %	30
Grain	Special B Castle	0.1 kg (2.6%)	70 %	320

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	50 min	11.3 %
Boil	Chinook	10 g	20 min	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Notes

- Barley Wine
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