

22. "Mądrości z kapelusza" - American Barleywine

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **107**
- SRM **8.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 8.7 kg (87%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (10%) | 79 % | 10 |
| Grain | Strzegom Bursztynowy | 0.3 kg (3%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 40 g | 90 min | 13 % |
| Boil | Centennial | 20 g | 90 min | 10.5 % |
| Boil | Amarillo | 40 g | 60 min | 9.5 % |
| Boil | Mosaic | 15 g | 60 min | 10 % |
| Boil | Cascade | 30 g | 50 min | 6 % |
| Boil | Cascade | 30 g | 5 min | 6 % |

Yeasts

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

Notes

- uwarzone 17-10-2017r.
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