

Prawie Bigfood American Barleywine

- Gravity **25.5 BLG**
- ABV ---
- IBU **66**
- SRM **14.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (79.2%) | 80 % | 5 |
| Grain | Fawcett - Crystal | 0.1 kg (2%) | 70 % | 160 |
| Grain | Fawcett - Crystal | 0.1 kg (2%) | 70 % | 200 |
| Grain | Weyermann - Carapils | 0.25 kg (5%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (11.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 35 g | 60 min | 12.1 % |
| Boil | Ahtanum | 10 g | 30 min | 3.4 % |
| Boil | Ahtanum | 20 g | 15 min | 3.4 % |
| Dry Hop | Chinook | 15 g | 7 day(s) | 12.1 % |
| Dry Hop | Ahtanum | 20 g | 7 day(s) | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | Płatki Sherry | 10 g | Secondary | 30 day(s) |