

16 bw

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **90**
- SRM **22.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (62.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (25%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.3%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.5 kg (6.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 50 min | 15.5 % |
| First Wort | Denali | 50 g | 10 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |