

## #27 American Barley Wine

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **110**
- SRM **15.2**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **52.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (18.5%)	90 %	30
Grain	Pale Ale	4 kg (21.7%)	80 %	10
Grain	Munich I	4 kg (21.7%)	79 %	20
Grain	Wheat Malt	4 kg (21.7%)	78 %	4
Grain	Biscuit Malt	1 kg (5.4%)	79 %	45
Grain	Słód Caramunich Typ II Weyermann	1 kg (5.4%)	73 %	120
Grain	Oats, Flaked	1 kg (5.4%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	14.5 %
Boil	Chinook	50 g	30 min	12 %
Boil	Eureka!	50 g	15 min	18 %
Boil	Centennial	50 g	10 min	13.2 %
Boil	Eureka!	50 g	5 min	18 %
Whirlpool	Centennial	50 g	30 min	10.5 %
Whirlpool	Chinook	50 g	30 min	12 %
Dry Hop	Centennial	100 g	4 day(s)	10.5 %
Dry Hop	Eureka!	100 g	4 day(s)	18 %
Dry Hop	Columbus/Tomahawk/Zeus	100 g	4 day(s)	14.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Slant	1500 ml	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
Water Agent	Gips piwowarski	15 g	Mash	90 min
Fining	Mech Irlandzki	10 g	Boil	10 min
Flavor	Płatki dębowe American Bourbon	100 g	Secondary	30 day(s)