

#43 American Barleywine

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **77**
- SRM **13.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **79C**
- Sparge using **-0.9 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (92.9%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	60 min	10 %
Boil	Marynka	12 g	45 min	10 %
Boil	Warrior	15 g	30 min	15.5 %
Boil	Warrior	20 g	15 min	15.5 %
Whirlpool	Amarillo	25 g	30 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	250 ml	Mangrove Jack's