

#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 |