

ABW

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **123**
- SRM **15.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (70.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.2%) | 79 % | 22 |
| Grain | Karmelowy Czerwony | 1 kg (14.2%) | 75 % | 50 |
| Grain | Weyermann - Dehusked Carafa III | 0.05 kg (0.7%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 20 g | 60 min | 10.1 % |
| Boil | Sorachi Ace | 50 g | 20 min | 10.7 % |
| Boil | Citra | 50 g | 20 min | 11.7 % |
| Boil | Sorachi Ace | 30 g | 7 min | 10.7 % |
| Boil | Citra | 50 g | 7 min | 11.7 % |
| Dry Hop | Sorachi Ace | 50 g | 2 day(s) | 10.7 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |
|--------------|-----|-------|--------|-----------|