

American Barley Wine

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **60**
- SRM **17.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Viking Cookie Malt	1 kg (18.5%)	78 %	50
Grain	Carahell	0.2 kg (3.7%)	77 %	26
Grain	Weyermann - Chocolate Spelt Malt	0.1 kg (1.9%)	81 %	550
Grain	Płatki owsiane	0.1 kg (1.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Summit	30 g	5 min	17 %
Dry Hop	Equinox	15 g	3 day(s)	13.1 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	15 min

Notes

- 1) Ekuanot i Mosaic - herbatka chmielowa 3 dni przed przelaniem na cichą
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