

# American Barley Wine

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **100**
- SRM **7.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.7 kg (87%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (10%)	79 %	10
Grain	Strzegom Bursztynowy	0.3 kg (3%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	90 min	13 %
Boil	Centennial	20 g	90 min	10.5 %
Boil	Amarillo	40 g	60 min	9.5 %
Boil	Mosaic	15 g	60 min	10 %
Boil	Cascade	30 g	50 min	6 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	---