

# American Barley Wine

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- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **91**
- SRM **8.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **38.2 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale                   | 7.4 kg (69.8%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.7 kg (16%)   | 79 %  | 16  |
| Grain | Pszeniczny                 | 1.3 kg (12.3%) | 85 %  | 4   |
| Grain | Strzegom Karmel 100        | 0.2 kg (1.9%)  | 75 %  | 100 |

## Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Chinook                | 60 g   | 60 min | 13 %       |
| Boil      | Columbus/Tomahawk/Zeus | 40 g   | 30 min | 15.5 %     |
| Boil      | Columbus/Tomahawk/Zeus | 25 g   | 15 min | 15.5 %     |
| Boil      | Centennial             | 20 g   | 5 min  | 10.5 %     |
| Whirlpool | Centennial             | 40 g   | 0 min  | 10.5 %     |
| Whirlpool | Citra                  | 30 g   | 0 min  | 12 %       |
| Whirlpool | Mosaic                 | 30 g   | 0 min  | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

### Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | skórka pomarańczy | 40 g   | Boil    | 15 min |