

# American Barley Wine

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **64**
- SRM **15.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	7.5 kg (91.5%)	83 %	6
Grain	Caramunich® typ I	0.5 kg (6.1%)	73 %	80
Grain	Crystal Light	0.2 kg (2.4%)	72 %	170

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	12.4 %
Dry Hop	hopzoil	1 g	1 day(s)	1 %
Dry Hop	Citra	100 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	whirlflock	1 g	Boil	5 min