

# American Barley Wine

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **56**
- SRM **17.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	1 kg (18.2%)	78 %	8
Grain	Bruntal Pale Ale	3 kg (54.5%)	80 %	35
Grain	Biscuit Malt	0.2 kg (3.6%)	79 %	45
Grain	Special W	0.1 kg (1.8%)	--- %	---
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (21.8%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmielowe resztki	20 g	60 min	10 %
Boil	Zeus	10 g	30 min	16 %
Boil	Cascade	20 g	20 min	7 %
Boil	Amarillo	20 g	10 min	7 %
Boil	Cenntenial	20 g	5 min	8 %
Aroma (end of boil)	Cenntenial Amarillo Cascade	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US - 05	Ale	Slant	200 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe średnio opiekane	25 g	Secondary	14 day(s)
Flavor	Ekstrakt wanilii	10 g	Bottling	---
Water Agent	Mech irlandzki	5 g	Boil	10 min