

American Barley Wine BBA v1

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **86**
- SRM **12.3**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.4 liter(s)**
- Total mash volume **44.5 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **33.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 6.4 kg (57.6%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 3.6 kg (32.4%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.4 kg (3.6%) | 83 % | 5 |
| Grain | Platki owsiane | 0.4 kg (3.6%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.32 kg (2.9%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 60 g | 60 min | 15.5 % |
| Boil | Pacific Gem | 12 g | 60 min | 15.3 % |
| Boil | Citra | 12 g | 30 min | 12 % |
| Boil | Citra | 12 g | 15 min | 12 % |
| Aroma (end of boil) | Galaxy | 12 g | 5 min | 15 % |
| Aroma (end of boil) | Citra | 12 g | 5 min | 12 % |
| Aroma (end of boil) | Amarillo | 12 g | 5 min | 9.5 % |
| Aroma (end of boil) | Cascade | 12 g | 5 min | 6 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Galaxy | 12 g | 7 day(s) | 15 % |
| Dry Hop | Citra | 12 g | 7 day(s) | 12 % |
| Dry Hop | Cascade | 12 g | 7 day(s) | 6 % |
| Dry Hop | Amarillo | 12 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------------|--------|-----------|-----------|
| Fining | Mech irlandzki | 20 g | Boil | 10 min |
| Flavor | Płatki dębowe Sherry/Bourbon | 20 g | Secondary | 30 day(s) |
| Water Agent | Gips | 10 g | Boil | 90 min |