

# American Barleywine

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **85**
- SRM **10**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	5
Grain	BESTMALZ - Best Minich	0.6 kg (10%)	80.5 %	15
Grain	Oats, Flaked	0.3 kg (5%)	80 %	2
Grain	Caramunich® typ I	0.3 kg (5%)	73 %	80
Grain	Castlemalting - Cara Clair	0.3 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	11.3 %
Aroma (end of boil)	Centennial	50 g	1 min	9.5 %
Dry Hop	Citra	35 g	2 day(s)	13.7 %
Dry Hop	Simcoe	35 g	2 day(s)	13.2 %
Dry Hop	Mosaic	35 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	120 ml	Wyeast Labs