

# American Barleywine

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **74**
- SRM **13.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (66.9%)	80 %	5
Grain	Viking Munich Malt	2 kg (24.3%)	78 %	18
Grain	Biscuit Malt	0.25 kg (3%)	79 %	45
Grain	Fawcett - Crystal	0.3 kg (3.6%)	70 %	160
Grain	Abbey Malt Weyermann	0.17 kg (2.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Citra	25 g	5 min	12 %
Boil	Amarillo	25 g	5 min	9.5 %
Boil	Mosaic	25 g	5 min	10 %

## Yeasts

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