

# American Barleywine

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **89**
- SRM **16.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (71.4%)	85 %	6.5
Grain	Strzegom Pilzneński	2 kg (20.4%)	85 %	4
Grain	Caramunich® typ I	0.2 kg (2%)	73 %	80
Grain	Strzegom Karmel 300	0.4 kg (4.1%)	70 %	299
Grain	Special W Weyermann	0.2 kg (2%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12.5 %
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Chinook	25 g	60 min	11.4 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	17.3 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	17.3 %
Boil	Cascade	25 g	0 min	6 %
Boil	Citra	10 g	0 min	12.5 %
Dry Hop	Citra	50 g	5 day(s)	12.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	400 ml	Fermentis