

American Barleywine

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **60**
- SRM **18.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (7.4%) | 70 % | 20 |
| Grain | Cookie Viking | 0.3 kg (4.4%) | 70 % | 50 |
| Grain | Karmelowy Czerwony | 0.15 kg (2.2%) | 70 % | 50 |
| Grain | Caraaroma | 0.1 kg (1.5%) | 70 % | 400 |
| Grain | Fawcett - Dark Crystal | 0.1 kg (1.5%) | 7 % | 300 |
| Dry Extract | Dry Extract (DME) - Light | 2 kg (29.6%) | 95 % | 16 |
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (50.4%) | 80 % | 35 |
| Sugar | Sugar, Table (Sucrose) | 0.2 kg (3%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Aroma (end of boil) | Simcoe | 30 g | 0 min | 13.2 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 6 % |
| Dry Hop | Simcoe | 15 g | 3 day(s) | 13.2 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |