

# AMERICAN BARLEYWINE - SIMCOE SH

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **100**
- SRM **11.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7 kg (77.8%)	80 %	5
Grain	Wiedeński	1 kg (11.1%)	79 %	10
Grain	Carared	0.5 kg (5.6%)	75 %	39
Grain	Caraamber	0.5 kg (5.6%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	60 g	60 min	11.5 %
Boil	Simcoe	45 g	40 min	11.5 %
Boil	Simcoe	25 g	15 min	11.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Płatki dębowe Sherry Oloroso	50 g	Secondary	14 day(s)
--------	---------------------------------	------	-----------	-----------