

An old friend

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **106**
- SRM **13.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.25 kg (65.1%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (10.4%)	79 %	10
Grain	Fawcett - Dark Crystal	0.25 kg (2.6%)	71 %	300
Grain	Fawcett - Crystal	0.25 kg (2.6%)	70 %	160
Grain	Weyermann - Carapils	0.25 kg (2.6%)	78 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (12.5%)	80 %	---
Sugar	Cukier	0.4 kg (4.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	12 %
Boil	Centennial	28 g	10 min	10.5 %
Boil	Chinook	28 g	10 min	13 %
Boil	Cascade	25 g	10 min	6 %
Boil	Centennial	28 g	5 min	10.5 %
Boil	Chinook	28 g	5 min	13 %

Boil	Cascade	25 g	5 min	6 %
Dry Hop	Centennial	56 g	4 day(s)	10.5 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	500 ml	Wyeast Labs