

# Barleywine

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **67**
- SRM **18.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (39.6%)	82 %	4
Grain	Viking Pale Ale malt	5 kg (49.5%)	80 %	5
Grain	Chocolate malt	0.6 kg (5.9%)	80 %	400
Grain	Strzegom karmel 50	0.5 kg (5%)	80 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Chinook	30 g	15 min	8 %
Boil	Cascade PL	20 g	60 min	7 %
Boil	Cascade PL	35 g	10 min	5.2 %
Boil	Citra	20 g	5 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis