

BIGFOOT BARLEYWINE

- Gravity **22.7 BLG**
- ABV ---
- IBU **106**
- SRM **12.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **150 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **2.45 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **39.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 10 kg (87%) | 80 % | 3.2 |
| Grain | Weyermann - Carapils | 0.25 kg (2.2%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (2.2%) | 80 % | 3.5 |
| Grain | Briess - Caramel Munich Malt 60L | 1 kg (8.7%) | 77 % | 118 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 25 g | 150 min | 11.2 % |
| Boil | Chinook | 50 g | 105 min | 11.2 % |
| Boil | Cascade | 50 g | 60 min | 7.7 % |
| Boil | Cascade | 25 g | 9 min | 7.7 % |
| Boil | Centennial | 25 g | 10 min | 8.5 % |
| Dry Hop | Chinook | 25 g | 5 day(s) | 11.2 % |
| Dry Hop | Centennial | 25 g | 5 day(s) | 8.5 % |
| Dry Hop | Cascade | 25 g | 5 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------------|-------------|---------------|-------------------|
| Wyeast - American Ale | Ale | Slant | 250 ml | Wyeast Labs |