

Prawie Bigfood American Barleywine

- Gravity **25.5 BLG**
- ABV ---
- IBU **66**
- SRM **14.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (79.2%)	80 %	5
Grain	Fawcett - Crystal	0.1 kg (2%)	70 %	160
Grain	Fawcett - Crystal	0.1 kg (2%)	70 %	200
Grain	Weyermann - Carapils	0.25 kg (5%)	78 %	4
Grain	Płatki pszeniczne	0.6 kg (11.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	12.1 %
Boil	Ahtanum	10 g	30 min	3.4 %
Boil	Ahtanum	20 g	15 min	3.4 %
Dry Hop	Chinook	15 g	7 day(s)	12.1 %
Dry Hop	Ahtanum	20 g	7 day(s)	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Sherry	10 g	Secondary	30 day(s)