

# Sweet Home Alabama

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **74**
- SRM **12.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Ale	8 kg (57.1%)	79 %	6
Grain	Monachijski	3 kg (21.4%)	80 %	16
Grain	Abbey Malt Weyermann	1 kg (7.1%)	75 %	45
Grain	Caramunich® typ I	0.5 kg (3.6%)	73 %	80
Grain	Płatki owsiane	0.5 kg (3.6%)	85 %	3
Grain	Jęczmień niesłodowany	0.5 kg (3.6%)	75 %	2
Grain	Zakwaszający	0.5 kg (3.6%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	70 g	60 min	15.5 %
Boil	Citra	25 g	15 min	12 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Cascade	25 g	15 min	6 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Notes

- Do 10L dodać płatki Sherry Oloroso macerowane 2 tyg w brandy  
naq cichą na 2-3 tyg  
*Jul 1, 2017, 11:50 AM*