

# USBarleyW

- Gravity **22.1 BLG**
- ABV ---
- IBU **46**
- SRM **21.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **4 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **4 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **63.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **73C**
- Keep mash **4 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 6.5 kg (51%)   | 79 %  | 6   |
| Grain | Strzegom Karmel 30  | 3.5 kg (27.5%) | 75 %  | 30  |
| Grain | Pszeniczny          | 2 kg (15.7%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.75 kg (5.9%) | 75 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time      | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil                | Simcoe  | 25 g   | 80 min    | 13 %       |
| Boil                | Chinook | 25 g   | 60 min    | 13 %       |
| Aroma (end of boil) | Mosaic  | 30 g   | 5 min     | 10 %       |
| Dry Hop             | Mosaic  | 50 g   | 14 day(s) | 10 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M07 British Ale | Ale  | Dry  | 23 g   | Mangrove Jack's |