

## Amercian Barley Wine

- Gravity **24.9 BLG**
- ABV ---
- IBU **45**
- SRM **12.8**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (51.3%)   | 80.5 % | 2   |
| Grain | Melanoiden Malt      | 1 kg (10.3%)   | 80 %   | 39  |
| Grain | Strzegom Wiedeński   | 1 kg (10.3%)   | 79 %   | 10  |
| Grain | Karmelowy Czerwony   | 1 kg (10.3%)   | 75 %   | 59  |
| Grain | Acid Malt            | 0.25 kg (2.6%) | 58.7 % | 6   |
| Grain | Heidelberg           | 1 kg (10.3%)   | 80.5 % | 2   |
| Sugar | cukier kandyzowany   | 0.5 kg (5.1%)  | 100 %  | 0   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Citra  | 50 g   | 15 min | 12 %       |
| Boil    | Simcoe | 50 g   | 10 min | 13.2 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |