

# American Barleywine

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **70**
- SRM **23.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (55.6%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 3 kg (33.3%)  | 79 %  | 22  |
| Sugar | Cukier                      | 0.5 kg (5.6%) | --- % | --- |
| Grain | Caraaroma                   | 0.5 kg (5.6%) | 78 %  | 400 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 40 g   | 40 min | 14.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 60 g   | 15 min | 14.5 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale  | Slant | 300 ml | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                                          |      |           |          |
|--------|------------------------------------------|------|-----------|----------|
| Flavor | Płatki bukowe<br>macerowane w<br>buronie | 50 g | Secondary | 7 day(s) |
|--------|------------------------------------------|------|-----------|----------|