

## #0 AMERICAN BARLEY WINE

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **94**
- SRM **14.1**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **35.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **25.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type        | Name                                           | Amount        | Yield | EBC |
|-------------|------------------------------------------------|---------------|-------|-----|
| Grain       | Słód pale ale Viking Malt (Strzegom)           | 9 kg (84.9%)  | --- % | 5   |
| Grain       | Słód monachijski ciemny Viking Malt (Strzegom) | 0.5 kg (4.7%) | --- % | 22  |
| Grain       | Słód karmelowy 100 - Viking Malt (Strzegom)    | 0.3 kg (2.8%) | --- % | 100 |
| Grain       | Słód karmelowy 200 - Viking Malt (Strzegom)    | 0.2 kg (1.9%) | --- % | 200 |
| Grain       | Słód Castle Malting - Château Special B        | 0.1 kg (0.9%) | --- % | 300 |
| Dry Extract | Gozdawa Jasny ekstrakt słodowy                 | 0.5 kg (4.7%) | --- % | 45  |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Columbus | 60 g   | 60 min | 15.8 %     |
| Whirlpool | Azacca   | 60 g   | 20 min | 13.2 %     |
| Whirlpool | Strata   | 60 g   | 20 min | 15.5 %     |

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 400 ml | Fermentum Mobile |

## Notes

- schłodzenie brzeczki do temp. 15-16°C;  
temperatura piwa w głównej fazie fermentacji 16-22°C;  
schemat fermentacji 30 dni "główna" + minimum 30 dni "cicha"  
rozlew - poziom nasycenia 1,7-1,8 vol.;  
refermentacja - 14-21 dni;  
leżakowanie - minimum miesiąc w niskich temperaturach, można próbować co miesiąc jak się układa  
*Nov 14, 2021, 11:01 PM*