American Barleywine

- Gravity **24 BLG**
- ABV **---**
- IBU **109**
- SRM **10.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **44.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **31.3 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12.5 kg *(95.8%)*	80 %	5
Grain	Strzegom Karmel 300	0.3 kg *(2.3%)*	70 %	299
Grain	Weyermann - Carapils	0.25 kg *(1.9%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	130 g	60 min	15.7 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %
Aroma (end of boil)	Chinook	50 g	0 min	11.2 %
Dry Hop	Cascade	50 g	3 day(s)	5.3 %
Dry Hop	Simcoe	85 g	3 day(s)	13.1 %
Dry Hop	Chinook	50 g	3 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

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