

# ABW

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **87**
- SRM **9.9**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (45%)	80 %	5
Grain	Caraamber	0.25 kg (2.6%)	75 %	59
Grain	Weyermann - Carapils	0.5 kg (5.2%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.1%)	75 %	30
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (3.1%)	79 %	130
Grain	Strzegom Monachijski typ I	1 kg (10.5%)	79 %	16
Grain	Pszeniczny	0.2 kg (2.1%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (10.5%)	79 %	10
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (17.8%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	20 g	60 min	15.3 %
Boil	Amarillo	20 g	60 min	8.6 %
Boil	Pacific Gem	10 g	45 min	15.3 %
Boil	Amarillo	10 g	45 min	8.6 %

Boil	Amarillo	70 g	30 min	8.6 %
Boil	Cascade	54 g	15 min	7.1 %
Boil	Cascade	26 g	1 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar