

# ABW

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **71**
- SRM **14**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (22.1%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (14.7%)	79 %	10
Grain	Simpsons - Maris Otter	1 kg (14.7%)	81 %	6
Grain	Monachijski	1 kg (14.7%)	80 %	16
Grain	Carahell	0.6 kg (8.8%)	77 %	26
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (25%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	65 g	60 min	12 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Amarillo	25 g	0 min	9.5 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %
Dry Hop	Citra	25 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis