

# ABW Lichtus/Devins

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- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **91**
- SRM **19.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-2.7 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (56.2%)	80.5 %	6
Grain	Special B Malt	0.3 kg (3.4%)	65.2 %	315
Grain	Weyermann - Carapils	0.3 kg (3.4%)	78 %	4
Grain	Simpsons - Golden Promise	2 kg (22.5%)	81 %	4
Grain	Wheat, Torrified	1 kg (11.2%)	79 %	4
Grain	Crystal 160	0.3 kg (3.4%)	75 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	45 min	15.7 %
Boil	Mosaic	25 g	30 min	12.1 %
Boil	Mosaic	20 g	15 min	12.1 %
Boil	Citra	20 g	15 min	13.5 %
Dry Hop	Mosaic	30 g	6 day(s)	12.1 %
Dry Hop	Citra	30 g	6 day(s)	13.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Us05	Ale	Slant	300 ml	---