

## Kiedy wjeżdża ABW

---

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **65**
- SRM **18.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	9 kg (77.3%)	80 %	7
Liquid Extract	Special w 100 special b400 k30 200 k150 300	0.95 kg (8.2%)	76 %	150
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (14.6%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	50 g	60 min	11.8 %
Boil	50g Rudi mosaic chinook	150 g	10 min	10 %
Whirlpool	50g chinook cascade Rudi mosaic 30g vic Secret 100g amora preta 100g 2/20	150 g	1 min	10 %