

# ABW

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **85**
- SRM **20.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (63.2%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (5.7%)	78 %	4
Grain	Weyermann Caramunich 3	0.5 kg (5.7%)	76 %	150
Grain	Weyermann Spezial W	0.5 kg (5.7%)	68 %	300
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (19.5%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	120 min	11.9 %
Boil	Chinook	25 g	105 min	11.9 %
Boil	Cascade	50 g	60 min	7.1 %
Boil	Cascade	20 g	10 min	8.1 %
Boil	Centennial	20 g	10 min	10.5 %