

## ABW - v1

- Gravity **28.1 BLG**
- ABV ---
- IBU **98**
- SRM **13.3**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.7 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **32.9 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pilzneński          | 7.27 kg (59.7%) | 81 %  | 4   |
| Grain | Castle Pale Ale     | 3.64 kg (29.9%) | 80 %  | 8   |
| Grain | Pszeniczny          | 0.45 kg (3.7%)  | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.45 kg (3.7%)  | 85 %  | 3   |
| Grain | Strzegom Karmel 300 | 0.36 kg (3%)    | 70 %  | 299 |

### Hops

| Use for | Name                   | Amount  | Time     | Alpha acid |
|---------|------------------------|---------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 90.91 g | 60 min   | 15.5 %     |
| Boil    | Citra                  | 13.64 g | 30 min   | 12 %       |
| Boil    | Citra                  | 13.64 g | 15 min   | 12 %       |
| Boil    | Galaxy                 | 13.64 g | 5 min    | 15 %       |
| Boil    | Citra                  | 13.64 g | 5 min    | 12 %       |
| Boil    | Amarillo               | 13.64 g | 5 min    | 9.5 %      |
| Boil    | Cascade                | 13.64 g | 5 min    | 6 %        |
| Dry Hop | Galaxy                 | 13.64 g | 7 day(s) | 15 %       |

|         |          |         |          |       |
|---------|----------|---------|----------|-------|
| Dry Hop | Citra    | 13.64 g | 7 day(s) | 12 %  |
| Dry Hop | Cascade  | 13.64 g | 7 day(s) | 6 %   |
| Dry Hop | Amarillo | 13.64 g | 7 day(s) | 9.5 % |

## Yeasts

| Name  | Type | Form  | Amount    | Laboratory |
|-------|------|-------|-----------|------------|
| us-05 | Ale  | Slant | 454.55 ml | ---        |

## Extras

| Type        | Name                                          | Amount  | Use for   | Time      |
|-------------|-----------------------------------------------|---------|-----------|-----------|
| Flavor      | płatki dębowe amer. (sherry) - moczone w alko | 45.45 g | Secondary | 30 day(s) |
| Water Agent | gips piwowarski                               | 7.27 g  | Boil      | 90 min    |
| Water Agent | mech irlandzki                                | 14.55 g | Boil      | 10 min    |

## Notes

- receptura na podstawie:  
<http://www.piwo.org/topic/22066-american-barley-wine-receptura-do-sprawdzenia/>  
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