

## #2 American Barleywine - ABW #2

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **98**
- SRM **17.6**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg (84.1%)	80 %	5
Grain	Strzegom Karmel 150	0.15 kg (2.2%)	75 %	150
Grain	Strzegom Monachijski typ II	0.5 kg (7.2%)	79 %	22
Grain	Pszeniczny	0.4 kg (5.8%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.7%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	70 min	12.8 %
Boil	Citra	15 g	60 min	14.2 %
Boil	amarillo	15 g	35 min	5.9 %
Aroma (end of boil)	mosaic	15 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	263.16 ml	---
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## Notes

- ponieważ zapomniałem o whirlflocku + 10 minut na wszystkie chmiele i całość gotowania  
*Jul 30, 2018, 12:12 AM*