

# A B W v1

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- Gravity **24.3 BLG**
- ABV ---
- IBU **109**
- SRM **16.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **36.9 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7.3 kg (75.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (10.3%)	79 %	16
Grain	Strzegom pszeniczny	0.5 kg (5.2%)	81 %	6
Grain	Strzegom Karmel 150	0.3 kg (3.1%)	75 %	150
Grain	Weyermann - Carawheat	0.3 kg (3.1%)	77 %	97
Grain	Weyermann - Caraamber	0.3 kg (3.1%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	33 g	70 min	15.3 %
Boil	Amarillo	50 g	60 min	9.5 %
Boil	Amarillo	50 g	50 min	9.5 %
Boil	Cascade	54 g	25 min	6 %
Whirlpool	Cascade	26 g	0 min	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	35 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	MECH	10 g	Boil	10 min