

## ABW 2

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- Gravity **24 BLG**
- ABV ---
- IBU **83**
- SRM **18.6**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (58.8%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (23.5%)	81 %	6
Grain	Strzegom Wiedeński	1 kg (11.8%)	79 %	10
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.2%)	68 %	1202
Grain	Płatki owsiane	0.4 kg (4.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	50 min	15.5 %
Boil	Enigma (AUS)	30 g	5 min	17.2 %
Boil	Jarrylo	30 g	5 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis