

# ABW

- Gravity **28.1 BLG**
- ABV ---
- IBU **113**
- SRM **12.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.75 kg (45.8%)	79 %	6
Grain	Strzegom Monachijski typ I	2.75 kg (45.8%)	79 %	16
Grain	Abbey Castle	0.25 kg (4.2%)	80 %	45
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12.8 %
Aroma (end of boil)	Mosaic	25 g	10 min	11.8 %
Aroma (end of boil)	Green Bullet	25 g	10 min	11 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis