

# ABW

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **96**
- SRM **15.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **0 min** at **78C**
- Sparge using **-2.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	9.7 %
Boil	Mosaic	20 g	30 min	11.8 %
Boil	Mosaic	20 g	15 min	11.8 %
Aroma (end of boil)	Mosaic	10 g	5 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	3 g	Boil	15 min