

# ABW

- Gravity **22.6 BLG**
- ABV ---
- IBU **55**
- SRM **18.9**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **40 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **70C**
- Keep mash **0 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (78.8%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (12.1%)	81 %	6
Grain	Caraaroma	0.25 kg (3%)	78 %	400
Grain	Weyermann - Abbey Malt	0.5 kg (6.1%)	50 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	70 min	13.5 %
Boil	Herkules	15 g	70 min	17 %
Boil	Lemon drop	20 g	15 min	4.6 %
Boil	Lemon drop	20 g	5 min	4.6 %
Boil	Willamette	20 g	15 min	5 %
Boil	Willamette	20 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis