

# Monte Cedro ABW

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **120**
- SRM **21.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **36.5 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **27.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (54.8%)	80 %	8
Grain	Strzegom Wiedeński	1 kg (11%)	79 %	12
Grain	Strzegom pszeniczny	1 kg (11%)	85 %	6
Grain	Karmelowy Pszeniczny Strzegom	1 kg (11%)	79 %	130
Grain	Karmelowy Czerwony	1 kg (11%)	75 %	59
Grain	Jęczmień palony	0.125 kg (1.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	16.1 %
Boil	Chinook	30 g	60 min	12.7 %
Boil	Citra	30 g	60 min	12 %
Boil	Simcoe	30 g	30 min	11.4 %
Aroma (end of boil)	Mosaic	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- 52°C - tylko pszenica !  
*Nov 10, 2017, 5:01 AM*