

## #27 ABW

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **70**
- SRM **12.8**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **2.55 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **31.1 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.3 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (85.7%)	80 %	5
Grain	Strzegom Caramel Pale	0.5 kg (5.7%)	75 %	8
Grain	Strzegom caramel aromatic	0.35 kg (4%)	75 %	175
Grain	Pszeniczny ciemny	0.2 kg (2.3%)	79 %	18
Grain	Pszeniczny	0.1 kg (1.1%)	85 %	4
Grain	Dekstrynowy	0.1 kg (1.1%)	75 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
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Boil	Amarillo	10 g	20 min	9.5 %
Boil	Equinox	10 g	20 min	13.1 %
Boil	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen starter	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki bourbon	30 g	Secondary	30 day(s)
Other	Płatki whisky	30 g	Secondary	30 day(s)