

A B W

- Gravity **24.1 BLG**
- ABV ---
- IBU **109**
- SRM **16.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.3 kg (44.8%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (20.8%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (5.2%)	78 %	4
Grain	Strzegom Karmel 150	0.3 kg (3.1%)	75 %	150
Grain	Weyermann - Carawheat	0.3 kg (3.1%)	77 %	97
Grain	Weyermann - Caraamber	0.25 kg (2.6%)	75 %	65
Grain	Strzegom pszeniczny	0.25 kg (2.6%)	81 %	6
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (17.7%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	32 g	70 min	15.3 %
Boil	Amarillo	50 g	60 min	9.5 %
Boil	Amarillo	50 g	50 min	9.5 %
Boil	Cascade	54 g	25 min	6 %

Whirlpool	Cascade	26 g	0 min	6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	35 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	MECH	10 g	Boil	10 min