

ABW #1

- Gravity **28.7 BLG**
- ABV ---
- IBU **120**
- SRM **14.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **51.8 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **74 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **25 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (29.9%)	85 %	7
Grain	Monachijski	5 kg (29.9%)	80 %	16
Grain	Pilzneński	5 kg (29.9%)	81 %	4
Grain	Strzegom Karmel 30	0.7 kg (4.2%)	75 %	30
Grain	Weyermann pszeniczny jasny	1 kg (6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	100 g	80 min	8.9 %
Boil	Chinook	50 g	80 min	11.2 %
Boil	Equinox	50 g	80 min	13.1 %
Boil	Simcoe	25 g	15 min	11.4 %
Boil	Eureka!	25 g	15 min	18 %
Aroma (end of boil)	Simcoe	25 g	5 min	11.4 %
Aroma (end of boil)	Eureka!	25 g	5 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	1000 ml	Fermentum Mobile