

## ABW #1

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- 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 |