

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 |