

# ABW

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **101**
- SRM **6.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **240 min**
- Evaporation rate **20 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                       | Amount      | Yield | EBC |
|-------|----------------------------|-------------|-------|-----|
| Grain | Thomas Fawcett maris otter | 5 kg (100%) | 81 %  | 6   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 35 g   | 60 min   | 13.3 %     |
| Boil      | Simcoe | 50 g   | 15 min   | 13.3 %     |
| Whirlpool | Citra  | 25 g   | 15 min   | 12 %       |
| Dry Hop   | Citra  | 75 g   | 2 day(s) | 12 %       |
| Whirlpool | Simcoe | 15 g   | 2 min    | 13.2 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 100 ml | Fermentum Mobile |