

## ABW

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- Gravity **36.5 BLG**
- ABV **19.6 %**
- IBU **46**
- SRM **21.2**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (32.1%)	81 %	4
Grain	Viking Pale Ale malt	3.5 kg (32.1%)	80 %	5
Grain	Słód pszeniczny Bestmalz	2.3 kg (21.1%)	82 %	5
Grain	Abbey Castle	1 kg (9.2%)	80 %	45
Grain	Caraaroma	0.2 kg (1.8%)	78 %	400
Grain	red active	0.2 kg (1.8%)	80 %	50
Grain	caramel aromatic	0.2 kg (1.8%)	75 %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Centennial	20 g	60 min	10.5 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Citra	15 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	fermentis