

## ABW 2

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **117**
- SRM **20.8**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **44.4 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Maris Otter Crisp          | 10 kg (90.1%) | 83 %   | 6   |
| Grain | Caramel/Crystal Malt - 80L | 0.8 kg (7.2%) | 74 %   | 158 |
| Grain | Special B Malt             | 0.3 kg (2.7%) | 65.2 % | 315 |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Magnum   | 100 g  | 60 min | 13.5 %     |
| Aroma (end of boil) | Amarillo | 50 g   | 10 min | 9.5 %      |
| Whirlpool           | Amarillo | 100 g  | 0 min  | 9.5 %      |
| Whirlpool           | Chinook  | 50 g   | 0 min  | 13 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

### Extras

| Type  | Name          | Amount | Use for   | Time      |
|-------|---------------|--------|-----------|-----------|
| Other | płatki dębowe | 50 g   | Secondary | 14 day(s) |