

# ABW 2018

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **55**
- SRM **9.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.5 liter(s)**
- Total mash volume **48.6 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **36.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 6.4 kg (52.7%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 4.6 kg (37.9%) | 80 %  | 5   |
| Grain | Słód CHÂTEAU PEATED  | 0.5 kg (4.1%)  | 80 %  | 4   |
| Grain | płatki owsiane       | 0.4 kg (3.3%)  | 85 %  | 3   |
| Grain | Viking karmel 150    | 0.25 kg (2.1%) | 80 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | chinook | 30 g   | 90 min | 12.8 %     |
| Boil                | cascade | 30 g   | 30 min | 6.9 %      |
| Boil                | cascade | 30 g   | 15 min | 6.9 %      |
| Boil                | citra   | 30 g   | 10 min | 14.2 %     |
| Aroma (end of boil) | citra   | 30 g   | 1 min  | 14.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |     |      |         |
|----------------------|-----|-----|------|---------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |
|----------------------|-----|-----|------|---------|