

# ABW

- Gravity **27.9 BLG**
- ABV ---
- IBU **120**
- SRM **14.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **60 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **70 min** at **60C**
- Keep mash **0 min** at **78C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Strzegom Karmel 30	1 kg (16.7%)	75 %	30
Grain	Strzegom Monachijski typ II	0.5 kg (8.3%)	79 %	22
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Żytni	0.5 kg (8.3%)	85 %	8
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	11.7 %
Boil	Centennial	30 g	50 min	9.5 %
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Citra	30 g	15 min	13.5 %
Dry Hop	Mosaic	20 g	7 day(s)	11.7 %
Dry Hop	Centennial	20 g	7 day(s)	9.5 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	Citra	20 g	3 day(s)	13.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min