

ABW - pierwsza próba

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **100**
- SRM **9.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **43.7 liter(s)**

Steps

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

Mash step by step

- Heat up **32.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (91.5%)	80 %	5
Grain	Carahell	0.53 kg (4.8%)	77 %	26
Grain	Weyermann - Caraamber	0.4 kg (3.7%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	90 g	60 min	13 %
Boil	Nugget	60 g	15 min	13 %
Aroma (end of boil)	Cashmere	60 g	0 min	7.3 %
Aroma (end of boil)	Zythos	60 g	0 min	11 %
Dry Hop	Zythos	90 g	7 day(s)	11 %
Dry Hop	Cashmere	90 g	7 day(s)	7.3 %

Yeasts

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