

# ABW Sucker

- Gravity **22.7 BLG**
- ABV ---
- IBU **69**
- SRM **18**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **36.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **26.5 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsneński	9 kg (91.8%)	80.5 %	2
Grain	Crystal II	0.8 kg (8.2%)	71.1 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	7.7 %
Boil	Cascade	50 g	30 min	7.7 %
Boil	Cascade	40 g	15 min	7.7 %
Dry Hop	Cascade	40 g	7 day(s)	7.7 %
Boil	Cascade	20 g	45 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11 g	---
Mauribrew Ale Y514	Ale	Dry	11 g	Mauribrew

## Extras

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

## Notes

- Fermentowane pół na pół us-ami i mauribrew ale. Po 60 dniach od warki wychodzi, że lepsze w nagazowaniu wyszło z mauribrew. Myślę, że także dzięki nagazowaniu lepiej pachnie. Jest oszałamiające  
*May 25, 2016, 9:06 AM*