

## Kiedy wjeżdża ABW

---

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **65**
- SRM **18.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

| Type           | Name  | Amount         | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Grain          | Briess - Pale Ale Malt                      | 9 kg (77.3%)   | 80 %  | 7   |
| Liquid Extract | Special w 100 special b400 k30 200 k150 300 | 0.95 kg (8.2%) | 76 %  | 150 |
| Liquid Extract | WES ekstrakt słodowy jasny                  | 1.7 kg (14.6%) | 80 %  | 45  |

### Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|---|--------|--------|------------|
| Boil      | Dr Rudi   | 50 g   | 60 min | 11.8 %     |
| Boil      | 50g Rudi mosaic chinook   | 150 g  | 10 min | 10 %       |
| Whirlpool | 50g chinook cascade Rudi mosaic 30g vic Secret 100g amora preta 100g 2/20 | 150 g  | 1 min  | 10 %       |